

**Burleigh Baker Charcoal Sourdough 5**  
batch 158 Rice Culture miso butter

## **entree**

**Australian Bay Lobster Ravioli farmed by James Dalton 36**  
bisque, lemon aspen, celery, Bay Lobster caviar

**Kangaroo hunted on Warrego River 26**  
250+ day SEQ mole, fermented native fruits, taco

**Cuttlefish caught by the Somatina trawler 26**  
shiitake chawanmushi, native furikake, yuzu pearls

**Vegetable Congee 26**  
Marlivale brown rice grown by Mac, turnip, heirloom cauliflower,  
black garlic soy, egg yolk, baby radish

**Sea Wonders farmed by Austral, wild caught by Luke Bucholtz 28**  
a collection of raw aquaculture and wild caught seafood

## **main**

**Market Fish, line caught by Luke Bucholtz 48**  
green almonds, Stanthorpe Truffle, sauce Veronique

**Sanchoku Wagyu Rump Cap from Chinchilla Station 68**  
hot foie gras foam, onions, triple cooked potato chips, chicken salt

**Emperor Silkie Chicken grown by Aurum Poultry 50**  
celeriac, morels, sauce Vin Jaune

**Near River Heritage Breed Pork farmed by Andrew Hearne 48**  
sauce Robert, cabbage, charcuterie, heirloom carrot

**Cauliflower grown by Kadani Farms 38**  
cauliflower kimchi, raisins, pine nut

## **sides**

Brussels sprouts, speck, port currants 13  
kipfler potatoes, brown butter espuma, lardo 14  
green goddess salad 13