

Burleigh Baker Sourdough 6
batch 158 Rice Culture miso butter

entree

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

Kyrie Taco 26
kangaroo hunted on the Warrego River, 365+ day SEQ mole,
native fruits and berries, tortilla

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

Twice cooked fontina souffle 24
Section 28 Fontina made by Kym Masters, waldorf

Near River Produce Pork grown by Andrew Hearne 26
apple and pink pepper ketchup, cabbage kimchi,
sauce Robert, fish sauce caramel

main

All Black Colourway 45
Nautical Seafood fish caught by Luke Bucholtz, celeriac, fennel

Dunk Beef 68
9+ Wagyu from Chinchilla Station, foie gras, garum, onion,
triple cooked potato chips

Great Ocean Duck for two, reared by Greg and Jodi Clarke 120
choux farci, garum, duck egg, turnip, daikon

Mt Schanck Lamb grown by Nathan Reid 45
heritage varietal carrots, mustard, mint

Jerusalem Artichoke grown by Sunning Hill Farm 34
Ngarang-Wal ginger leaf, Byron Bay stracciatella, blackberry

sides

Paris mash 15
broccoli, chilli crunch 14
green goddess salad 14