



**Journey with us as we explore the great food markets of the world. Our bright space and lush backdrop surrounds the central show kitchen, where polished techniques infused with modern twists highlight distinctive herb and spice elements on this finely curated menu. Fresh and local produce, passionately prepared marry an impressive local and international wine list, and the knowledgeable cosmopolitan team are always ready to help you navigate your travels and bring the story of each dish alive.**

Our menu and kitchen contains multiple allergens and intolerances that may include wheat, cereals containing gluten, tree nuts, crustacea, eggs, fish, lupin, milk, molluscs, peanuts, sesame seeds, soy beans and added sulphites. Our team will make efforts to accommodate dietary requirements, including the preparation of select dishes without the addition of certain allergens on request (e.g. gluten or wheat), however we cannot guarantee the complete omission of ingredients related to allergens or intolerances as we do not have a specific kitchen for allergen free production nor can we guarantee the contents of supplied ingredients. Please inform our team if you have a food allergy or intolerance.

## ENTRÉES

### **Warm Mini Baguettes 15**

Homemade roasted pepper & garlic butter (vgo, v, nf)

### **Byron Bay Burrata 23**

Orange, heirloom tomato, balsamic & mesclun (nf, gf, v)

### **Baked Triple Cream Brie 23**

Honey, rosemary, walnuts & baguette (v, gfo)

### **Compressed Watermelon 21**

Feta, lemon, balsamic pearls & micro garden herbs (v, gf, nf, vgo)

### **Grilled King Prawns (4) 35**

Ratatouille, basil oil & crispy capers (gf, df, nf)

### **Lamb Cutlets 29**

Pomegranate, rocket salad & tzatziki (gf, nf)

### **Grilled South Australian Scallops (4) 33**

Creamed corn, salsa verde & sautéed mushrooms (gf, nf)

v – Vegetarian / vg – Vegan / vgo – Vegan on request / df – Dairy free  
gf – Gluten free / gfo – Gluten free on request / nf – Nut free

Please advise your waitperson of any dietary requirements or allergies.

Menu items may contain traces of gluten, dairy, nuts or eggs.

15% surcharge applies on public holidays.

## MAINS

### **Paella 49**

King prawns, scallops, semi-cured chorizo, mussels & saffron (gf, nf, df)

### **Pan Fried Gnocchi 41**

Nduja, burrata, rose sauce & basil oil  (nf)

### **Grilled Atlantic Salmon 44**

Sesame crusted, sour quinoa & basil pesto (df, gf)

### **Pumpkin & Sage Ravioli 35**

Truffle sauce & caramelised walnuts (vg)

### **Chicken Parmigiana Burger 27**

Crispy chicken, slow-cooked Napoli, buffalo mozzarella, basil, buttered brioche & fries (nf)

### **Signature Angus Burger 31**

Cheese, tomato, lettuce, bacon, pickle, aioli & fries (nf)

Add Extra Black Angus Patty (150g) 8

Add Local King Prawns (2pcs) 14

## FROM THE GRILL

All our below meats are rubbed in smoked paprika and served with fondant potatoes and vine tomatoes (gf, nf, df)

### **Grilled Spatchcock 350g 47**

Coriander, garlic & lime

### **Black Angus Scotch Fillet 250g (MB4+) 51**

Grass fed | Southern Ranges, NSW

### **Darling Downs Black Angus Eye Fillet 200g (MB3+) 52**

100 days pasture fed | Toowoomba, QLD

### **Queensland Rump 250g (MSA) 44**

150 days grain fed | Toowoomba, QLD

### **Wagyu Sirloin 200g (MB 9+) 88**

500 days grain fed | Northern NSW

## SELECTION OF SAUCES

### **Red Wine Jus (gf, nf) 5**

### **Mushroom (gf, nf) 5**

### **Chimichurri (gf, vg, nf) 5**

### **Nduja Butter (gf, nf) 5**

## SURF AND TURF

### **South Australian Scallops (2pcs) (gf, df, nf) 14**

### **Local King Prawns (2pcs) (gf, df, nf) 14**

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## SIDES

	Half		Full
<b>Mixed Leaf Salad</b> Walnuts & maple vinaigrette (gf, vg)	10		16
<b>French Fries</b> Grated parmesan & aioli (gf, nf, v, vgo)	11		16
<b>Mashed Potato</b> Red wine veal jus (gf, nf)	11		16
<b>Steamed Broccolini</b> Butter & parsley (v, gf, vgo)			16
<b>Charred Dutch Carrots</b> Honey & walnuts (v, gf)			16

Food is our theatre, where flavours, stories, and cultures are brought to life - sparking memories and awakening the senses.

The best memories are made around the table, because every meal is more than food - it's a story we share.



Devranjan Dasgupta

Executive Chef

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