



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

*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.

SIDES

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

*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.