TO START

OYSTER, NATURAL 6
OYSTER, BURNT CUCUMBER, SHOYU SESAME, SMOKED SOY 7

HOUSE MADE YOGHURT FLATBREAD 9
MOUNT ZERO OLIVE OIL

SOURDOUGH, CULTURED BUTTER 9

TUNA TARTARE, SHOYU SESAME, CUCUMBER, SEAWEED MAYO, BLACK SESAME CRACKER 28

BYRON BAY BURRATA, ROMESCO, SALSA VERDE 26

POTATO SCALLOP, CRÈME FRAICHE, BLACK CAVIAR, FINGER LIME (2PC) 19

MOOLOOLABA PRAWN ROLL, UMAMI MAYO, COS 16

HUMMUS, TOASTED SEEDS, FRIED CURRY LEAF 12

CHARCUTERIE, LP'S SMOKED MORTADELLA, SQUID INK SALAMI, WAGYU BRESAOLA 29

CHARGRILLED NORTH QUEENSLAND TIGER PRAWNS, MISO BUTTER (4PC) 38

STEAK

350 GRAM BLACK ANGUS FLANK STEAK 40
MB 2, 430 DAY GRAIN FED
MITCHELL GRASS PLAINS, QLD

300 GRAM WAGYU RUMP 55
MB 7+, 365 DAY GRAIN FED
LIVERPOOL PLAINS, NSW

220 GRAM BEEF EYE FILLET 60
PASTURE FED, TOOWOOMBA, QLD

300 GRAM BLACK ANGUS SIRLOIN 47
100 DAY GRAIN FED, RIVERINA, NSW

FROM THE GRILL

WAGYU BURGER, AMERICAN CHEESE, PICKLES, TOMATO, HOUSE BURGER SAUCE WITH FRIES 34

HUMPTY DOO BARRAMUNDI FILLET, CHARRED BROCCOLI PESTO 44

WOOD FIRED FREE RANGE HALF CHICKEN, HOT SAUCE, LABNEH 38

CHARRED QUEENSLAND BLUE PUMPKIN, SPICED LOCAL HONEY, STRACCIATELLA, SEEDS 32

270 GRAM ORIA PORK CUTLET 42
SALSA VERDE, KINGAROY, QLD

500 GRAM SLOW COOKED VICTORIAN LAMB SHOULDER, SALSA VERDE 85

SIDES

CHARRED CARROTS, NDUJA, BROWN BUTTER, LOCAL YOGHURT 18

CRUSHED NEW POTATOES, CONFIT GARLIC, THYME 14

GREEN LEAF SALAD, APPLE CIDER VINAIGRETTE 12

SKIN ON FRENCH FRIES, AIOLI 14

PANZANELLA SALAD, SOURDOUGH CROUTON, ROASTED RED PEPPERS, PERSIAN FETA 18

HEIRLOOM TOMATO, CAPERS, SUNFLOWER SEEDS, PICKLED ONION, PARSLEY 18

SUNDAY SURCHARGE 15%
OUR SEAFOOD IS SUSTAINABLY SOURCED WITHIN AUSTRALIA