

P I E R

BITES

Sourdough, Copper Tree cultured butter 10
Sydney Rock oysters, seaweed & cider vinegar 7ea
Charred oysters, smoked Wagyu fat, spiced coconut vinegar 8ea
Prawn toast "sandwich", curried prawn oil mayo 10ea
Blackmore Wagyu beef tartare on brioche, pesto & grated parmesan 10ea
Grilled Hervey Bay scallops, smoked tomato aguachile, salted cucumber 14ea

SMALL PLATES

Red & golden beetroots, pickled rhubarb & mandarin 18
Kris Lloyd's cow's milk feta, fresh & pickled cucumbers 18
Charred Fremantle octopus, confit potatoes & salsa verde 28
Yellowfin tuna tartare, spiced Gordal olives, preserved lemon & oregano 30
Split Skull Island prawn on the barbie, muntries & finger lime 32

LARGE PLATES

Aged Carnaroli saffron risotto, sundried tomatoes & roasted pine nuts 36
Marga lamb ragu pappardelle, anchovies, tomatoes & olives 38
Blue swimmer crab alla vodka, fresh egg rigatoni & pangrattato 42
Mirror dory fillet, clams & pipis, white wine sauce, young potatoes & beach plants 42

"BUG MAC-ISH"

Moreton Bay Bug, house-made Big Mac sauce, lettuce & pickles 38

"HAPPY MEAL"

Moreton Bay Bug, house-made Big Mac sauce, lettuce & pickles
Shoestring fries & Perrier-Jouët 65

GRILL

Pork Chop on the bone, burnt butter, sage, wild rocket & lemon 34
Butterflied Bannockburn half chicken on the coals, 'nduja butter & fried parsley 35
300g grass-fed scotch fillet, shoestring fries & sauce of the day 65
600g 30 days aged grass-fed ribeye, Café de Paris butter, veal jus 140

SIDES

Roasted pumpkin, pomegranate, pepita cream, crispy seeds 15
Broccolini, macadamia dressing, Cantabrian chilli 16
Leaf salad, charred lemon dressing 14
Shoestring fries, aioli 14

** Cash Free Venue

** 10% Groups Surcharge 8 guests or greater

dining