

Dinner

Thursday 26th November, 2020

ENTREE

szechuan honey prawns, fennel, angel hair
fried cauliflower, fava dip, sunflower seeds, salsa gf v
porcini mushroom arancini, truffle cauliflower, pecorino v
vodka & beetroot cured salmon, fennel pollen, lemon snow gf
labneh, shaved zucchini, pistachio, radish, lemon, mint gf v
smoked mackerel ham, pressed rockmelon, yuzu, radish, pink peppercorn gf
crab & coconut betal leaf w nahm jim dressing, fried shallots gf
pork belly, honeydew chilli salsa, palm caramel gf

MAIN

pork belly, fennel cream, cucumber dill salad, palm caramel gf
charcoal spaghetti, tomato, garlic, basil, olive oil, shaved pecorino v
sand crab lasagne, crustacean sauce, parmesan chip
spanish mackerel, zucchini fries, tartare, lemon
confit chicken maryland, agrodolce, tabbouleh

STEAK

200g angus striploin - Darling downs, QLD
200g MBS 6+ wagyu rump - AACo, Goonoo Feedlot, QLD | +15
300g 45+ day dry aged sirloin on the bone - Darling downs, QLD | +22
steaks accompanied with porcini crisp, wsk mustard, beef jus

SIDES

truffle shoestring fries w parmesan gf | 8
wagyu fat kipfler potatoes w chorizo gf | 8
roasted carrots, herbs, coconut & pistachio dukkha gf | 8
cucumber dill fennel salad, candied walnuts | gf 6
baby roma tomatoes, herbs, olive oil, lemon | gf 6
labneh, shaved zucchini, pistachio, radish, lemon, mint | gf 14

DESSERT

ginger pannacotta, mandarin, honeycomb gf
chocolate pot de creme, yuzu, caramelized white chocolate gf
watermelon & mint granita, coconut gelato, mint, lemon myrtle gf
frozen bay custard, rhubarb, strawberry roll up, lemon snow gf
christmas pudding & custard gf
WSK cheese, poached pear, spiced rum currants, candied walnuts, lavosh
Surprise Bay cheddar
French d'affinois +12

\$55 | 2 courses

\$70 | 3 courses

\$85 | 4 courses