

Dinner

Saturday 7th November, 2020

ENTREE

szechuan honey prawns, fennel, angel hair
fried cauliflower, labneh, sunflower seeds, chimichurri gf v
crisp pork belly, crab, xo, palm caramel gf
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
mackerel sashimi, ponzu, pickled ginger, radish, pink peppercorns gf

MAIN

pork belly, fennel cream, cucumber dill salad, palm caramel gf
spanish mackerel, miso broth, popped capers, fennel dill salad gf
charcoal spaghetti, tomato, garlic, basil, olive oil, shaved pecorino v
sweet potato gnocchi, baby romas, rocket, sage butter v
sand crab lasagne, crustacean sauce, parmesan chip
confit chicken maryland, freekeh, peanuts, tomato salad, chicken jus

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, smoked eggplant, roasted tomato, 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
labneh, shaved zucchini, pistachio, radish, lemon, mint gf | 14

DESSERT

ginger panna cotta, mandarin, honeycomb gf
chocolate pot de creme, candied peanuts, raspberry jelly gf
pineapple granita, coconut gelato, mint, lemon myrtle gf
cane trash custard, pink lady apple, crisp pastry
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