

Lunch

ENTREE

- szechuan honey prawns w angel hair pasta, dill | 21
- porcini mushroom arancini, truffle cauliflower, pecorino | 16
- fried cauliflower, labneh, sunflower seeds, chimichurri | gf v 19
- vodka & beetroot cured salmon, fennel pollen, wax, lemon snow | 19
- labneh, shaved zucchini, pistachio, radish, lemon, mint | gf v 16
- mackerel sashimi, ponzu, pickled ginger, radish, pink peppercorns | gf 21

MAIN

- ground beef burger, mustard, cheese, brioche bun, lettuce, truffle aioli w fries | 20
- szechuan honey prawns w angel hair pasta, dill | 27
- steak sanga w chimichurri, parmesan, escabeche, beetroot & fries | 24
- sweet potato gnocchi, baby romas, rocket, sage butter | v 26
- charcoal spaghetti, tomato, garlic, basil, olive oil, shaved pecorino | v 24
- sand crab lasagne, crustacean sauce, parmesan chip | 29
- pork belly, fennel cream, cucumber dill salad, palm caramel | gf 29
- smoked blue mackerel salad, kipflers, goats cheese, mint, parsley | gf 23
- spanish mackerel, miso broth, popped capers, fennel dill salad | gf 29
- confit chicken maryland, freekeh, peanuts, tomato salad, chicken jus | 26

STEAK

- 200g angus striploin – Darling downs, QLD | 32
- 200g MBS 6+ wagyu rump – AACo, Goonoo Feedlot, QLD | 39
- 300g 45+ day dry aged sirloin on the bone | Darling downs, QLD | 57
- steaks accompanied with porcini crisp, smoked eggplant, roasted tomato, beef jus

SIDES

- truffle shoestring fries w parmesan | gf 6
- cucumber, fennel, dill & rocket salad | gf 6
- wagyu fat kipfler potatoes, chorizo | gf 6
- roast carrots, herbs, coconut & pistachio dukkha | gf 6
- labneh, shaved zucchini, pistachio, radish, lemon, mint | gf 14

DESSERT

- ginger pannacotta, mandarin, honeycomb | gf 14
- chocolate pot de creme, candied peanuts, raspberry jelly | gf 15
- pineapple granita, coconut gelato, mint, lemon myrtle | gf 15
- cane trash custard, pink lady apple, crisp pastry | 15
- WSK cheese, poached pear, spiced rum currants, candied walnuts, lavosh | 12pp