



Menu

SMALL

ORGANIC SOURDOUGH (V)
Rylstone press olive oil, salt, cultured butter

GRILLED YAMBA PRAWNS (3) (GF)
Brown butter sauce, bottarga

PICKLED HOUSE CRUDITES (V - GF)
Picked & raw vegetables, blue cheese dipping sauce

CURED MEATS BOARD (GF*)
Please check the board for meats, caper berries, organic sourdough

HANDCUT ZUCCHINI FRITES (V - GF)
Parmesan, aioli

ROSÉ WATERMELON SALAD (V - GF)
Radish, mint, cucumber, roast nuts, ginger lime dressing

FLASH FRIED SCHOOL PRAWNS
Paprika mayo, lemon

WOOD ROAST CALAMARI (GF)
Pangrattato, salsa rossa

KINGFISH CEVICHE (GF*)
Papaya, coriander, coconut chilli lime dressing, radish, avocado, charcoal lavosh

JOSPER BAKED GAMBERT (V - GF*)
Smoked honey, shaved walnuts, fruit toast

SALADS

JOSPER BAKED PUMPKIN (V - GF)
Kale, pickled fennel, grains, pomegranate, hazelnuts, fetta, honey thyme vinaigrette

BEETROOT SALAD MEDLEY (V - GF)
Roasted heirloom beets, edamame, walnuts, fresh curd, soft herbs, cress

WOOD ROAST FREE-RANGE CHICKEN (GF)
Chermoula baste, seeds, nuts, sprouts, brown rice, avocado, mint, preserved lemon yoghurt



MAINS

BEETROOT & WALNUT MEDAGLIONI (V - GF) 26
Burnt sage butter, sorrel, granda padano

SPANNER CRAB SPAGHETTINI (GF) 28
Zucchini, gremolata, chilli, yuzu

JOSPER GRILLED KINGFISH (GF) 28
Pan fried tomato & shallots in sherry vinegar, caper dressing, chervil

LIGHTLY BATTERED SOUTH COAST FLATHEAD 26
Hand cut chips, malt vinegar, aioli

WAGYU BURGER 22
Josper grilled beef patty, cheese, tomato, onion rings, lettuce, pickles, our secret burger sauce with hand cut chips

WOOD FIRED FREE-RANGE ROAST CHICKEN (GF) 28
Quinoa tabouli, zucchini, harissa yogurt, lemon

BUTTERMILK FRIED CHICKEN BURGER 22
Swiss cheese, lettuce, tomato, hickory smoked bacon, chipotle mayo with hand cut chips

PETITE LAMB SHOULDER (GF) 28
Slow braised, salsa verde, grilled spring onion

250G WAGYU RUMP CAP - BMS 6+ (GF) 32
Darling Downs, Queensland
Salted chips, choice of sauce

300G LONG FED ANGUS SCOTCH FILLET BMS 3+ (GF) 34
Glen Innes, MSA Graded, Northern NSW
Salted chips, choice of sauce



EXTRAS

TOMATO SALAD (V - GF) 10
Garden herbs, lemon ricotta, pistachios

GREEN VEGETABLES (V - GF) 10
Chilli, garlic, olive oil

CRISPY FRIED NEW POTATOES (V - GF) 10
Crème fraîche, roast garlic, dill, pickled onion

HAND CUT POTATO CHIPS (V - GF) 10
Sea salt, malt vinegar



JOSPER

Wherever possible our dishes contain ingredients cooked in our unique Josper. Josper is an elegant wood-burning grill and oven in a single operation that reaches temperatures in excess of 500°C. It is used widely around the Mediterranean to impart a subtle smoky flavour from the simplicity of cooking over hot coals.

DESSERTS

RICOTTA DOUGHNUTS 16
Caramelised banana, dulce de leche, coconut crumb, caramel gelato

BOMBE ALASKA 16
Passionfruit curd, summer berries, lemon sorbet, Fernery garden flowers

BLACK FOREST PANNA GOTTA 16
Cherry jelly, chocolate cherry sorbet, chocolate twigs, micro herbs

ESPRESSO MARTINI 18
Espresso, Kahlua, vodka, ice



CHEESE PLATES

Please check the board for today's cheeses

Two cheeses (V - GF*) 19

Three cheeses (V - GF*) 25

Pino paste, vine dried sultanas, coconut charcoal bark

COLD PRESSED JUICES

Orange

Watermelon - raspberry, lime + mint 8

Green - kale, spinach, celery, cucumber, parsley + lemon

(V)
VEGETARIAN

(GF)
GLUTEN FREE

(*)
OPTION V-GF