This menu is designed to be enjoyed by the whole table. Sit back, relax and let us take you on a culinary journey.

ONE
WILD SIGNATURE OYSTERS BY EWAN MCASH
Served with lemon & a black pepper & agave dressing

TWO
VANNELLA BURRATA
Broad beans, sour lemon, hemp seed dukkah, roasted chilli & garlic

THREE
QUEENSLAND SPANNER CRAB
Preserved zucchini, macadamia, school prawns, fermented green apple

FOUR
TATAKI OF SPECKLE PARK BEEF
Flash seared & rare, asparagus, pickled grapes, celtuce, seaweed crisps

FIVE
STEAMED QUEENSLAND GROPER FILLET
Black quinoa & potato 'risotto', puffed lemon quinoa

SIX
JACKS CREEK WAGYU BAVETTE
Blackened piccolino, heirloom carrots, crisp sunchokes, cashew & malted barley

SEVEN
QUEENSLAND STRAWBERRY
Poached strawberry, pecan, bitter chocolate fluid gel

EIGHT
FIVE CHOCOLATE TEXTURES #9
Sweet, crisp, dark, milk & iced

OPTIONAL COMPOSED CHEESE COURSE 20

We care about your dietary needs. Please notify staff of any food allergies. Please note: a 7.5% discretionary gratuity charge will be added to the bill.