



TO START

BBQ Cucumber & Honeydew 18

Junmai sake & coastal greens

+ Fraser Island Spanner Crab 18

Glazed Radicchio 24

Grilled red grapes, olives & hazelnuts

FYSH Egg Tart 32

Trout roe, crème fraîche & chives

Mooloolaba Yellowfin Tuna Steak Tartare 34

Traditional accompaniments

Charcoal Grilled Game Farm Quail 36

Black figs, chickpea panisse & herb salad

Gascoyne Scampi 38

Green peas, lovage & garlic croissant

THE MAINS

Mooloolaba Yellowfin Tuna Cheeseburger 28

Kombu fries

Charcoal Grilled Asparagus 34

Celeriac, macadamia & curry vinaigrette

Dandelion & Smoked Mozzarella Pie 38

Sultanas, pine nuts & roast garlic yoghurt

Aquna Murray Cod 54

Smoked eel gremolata, herb salad & aioli

Mooloolaba Swordfish Schnitzel 52

Sour cucumber & celeriac remoulade

FOR THE TABLE

Free-Range Charcoal Chicken Half 42 Whole 80

Fresh corn polenta & Parmigiano Reggiano

450g 50 Day Dry-Aged Little Joe Sirloin On The Bone 84

Selection of condiments

400g Dry Aged Mooloolaba Yellowfin Tuna Ribeye 125

Selection of condiments

SELECTION OF OYSTERS

Served natural with mignonette

SUPPLEMENTS

Kaviari Caviar 30 / 5g

Hokkaido Sea Urchin 24

Charcoal Grilled 8
Bone Marrow

*We source the best oysters available on a daily basis.
Please ask your server about today's selection.*

SIDES

Salad of Leaves, Herbs &
Shallot Vinaigrette 12

Kombu Fries 12

Salt & Vinegar Onion Rings 12

Salad of Tomatoes, Plums &
Chardonnay Vinaigrette 14

IN PREVIEW