

Small shares

Baked half shell Hervey Bay scallops, lemon and thyme bread crumbs, garlic aioli (four) 24

Wagyu bresaola, grilled figs, blue cheese, watercress (gf) 19

King salmon ceviche, cassava crackers, avocado 17

Southern fried quail, brussel sprout coleslaw 18

Freshly shucked oyster, nước mam dressing (gf) 4.50 each

Pulpos encebollado, octopus braised with red onion, chilli (gf) 20

Mozzarella, heirloom tomato, shallot and thyme dressing (v,gf) 16

Bruschetta of crushed garden peas, truffle ricotta, salsa verde, snow pea (two,v) 15

Sticky char siu pork bun, pickled vegetables, plum sauce (two) 16


Bonito sashimi, dashi mayonnaise, spiced watermelon, soy bean and yuzu dressing (gf) 18

From the grill

180g John Dee Wagyu Marble Score +7 beef fillet 59

300g Kobe Wagyu Marble Score +9 aged rump 56


Parsley, shallot and caper salad, truffle mayonnaise, savoury house butter, grilled bone marrow (gf)

 *Mount Langi Hollows Shiraz*
Grampians, Vic


John Dee is a family-owned Australian company spanning four generations in Southern Queensland since 1939. The Black Angus cattle are grain fed. This beef will simply deliver in all the areas - texture, marbling, flavour and consistency.

Mains


Seared Cone Bay barramundi, poached diamond shell clams, spanner crab, tomato broth, baby cos, dill butter, roasted fregola 39

 *Domaine Pichot Coteau de la Biche Vouvray Sec, Chenin Blanc*
Loire Valley, France


Roasted king salmon, tofu, rice cracker, caviar, kimchi sea vegetables, matsuhisa dressing, fried crystal bay prawn 40

 *Louis Jadot Saint Veran*
Burgundy, France


Roasted free range Hazeldene's chicken breast, creamed wild mushrooms, garden peas, English spinach, saffron gnocchi 39

 *Voyager Estate Girt by Sea Cabernet Merlot*
Margaret River, WA


Roasted cauliflower, salsa verde, black garlic, baby leeks (v,gf) 34

 *Little Vespa Pinot Grigio*
King Valley, Vic

Confit pork belly, baba ganoush, pomegranate, parsley salsa, pickled okra, goat cheese bon bons 39

 *Mount Macleod Pinot Noir*
Gippsland, Vic

Slow cooked lamb shoulder (for two), roasted chat potatoes, cucumber salad (gf) 88

 *Mount Langi Hollows Shiraz*
Grampians, Vic

Sides

10 each

French fries, herb salt (v,gf)

Mixed tomato salad, feta & parsley (v,gf)

Cucumber salad, paprika yoghurt, bean sprout salad, chilliwak peanuts, sauce japonaise (v,gf,n)

Steamed greens, garlic dressing (v,gf)

(v) Vegetarian (gf) Gluten free
(n) Nuts contained throughout this dish
All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish
Please advise of any dietary requirements
A calorie counted menu is available upon request... De-Light by Sofitel

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