

TASTING MENU

\$80PP // VEGETARIAN, VEGAN, COELIAC OPTIONS AVAILABLE //
NO OTHER ALTERATIONS WILL BE POSSIBLE AT THIS TIME

PLEASE NOTE: ACT HEALTH REQUIRE ALL BOOKINGS TO BE NO LONGER THAN 2HRS

BAKEHOUSE SOURDOUGH. WHIPPED RICOTTA.
HERB ASH. EVO.

BURRATA. ROASTED CAPSICUM. MUDDICA.
BLACK GARLIC.

MOOLOOLABA SWORDFISH. FENNEL PUREE.
PERSILLADE.

SPRING SALAD. BABY SPINACH. PEA TENDRILS.
BLOOD ORANGE. FENNEL. ALMONDS.

CRISPY CHICKEN. APPLESRAW. KAFFIR LIME.

PATATAS BRAVAS+. SPICY SALSA.
OREGANO MAYONNAISE.

STRAWBERRY SHORTCAKE. RICOTTA MOUSSE.

NIBBLES MENU

WALK-INS ONLY // SERVED IN THE GIN GARDEN

WARM OLIVES. CANDY ORANGE. ALMONDS.	\$10
SOURDOUGH. WHIPPED RICOTTA. SALTED HERB ASH. EVO. (MIN 2)	\$4EA
POLENTA BROMATA. MUSHROOM MEDLEY. MANCHEGO. (MIN 3)	\$8EA
SWEET CORN GRUYERE CROQUETTES. JALAPENO MAYO. (MIN 3)	\$8EA
CRISPY SPICED SQUID + LIME AIOLI.	\$17
PETUNA OCEAN TROUT CRUDO + NIM JAM.	\$24
ANGUS PURE RIB EYE. MUSTARDS. ASSORTED SALTS.	\$75
CRISPY CHICKEN. APPLE COLESLAW. KAFFIR LIME.	\$36
CARROT RISSOTTO. SPRING VEGATABLES. GOAT CHEESE.	\$30
SWEET + SOUR PORK BELLY. SPICY PAPAYA SALAD.	\$38
CAULIFLOWER STEAK. AJO BLANCO. CHIMICHURI. ALMONDS.	\$15
DUTCH CARROTS. BLACK GARLIC TZATZIKI. DUKKAH.	\$15
SPRING SALAD. BABY SPINACH. PEA TENDRILS. BLOOD ORANGE. FENNEL. ALMONDS.	\$15
PATATAS BRAVAS.	\$13
TRUFFLE FRIES	\$12