

Mission Sourdough by Sonoma  
Pepe Saya Cultured Butter 2pp

**RAW**

<b>Live Oysters</b> Mignonette + Lemon	half 30   dozen 60
<b>Snapper Carpaccio</b> Red Grapes + Celery + Pickled Lemon	25
<b>Stracciatella</b> Heirloom Tomatoes + Basil + Pickled Shallots	23
<b>Yellowfin Tuna Tartare</b> Avocado + Cucumber + Green Chilli + Beans + Sesame	26
<b>Veal Battuto</b> Creme Fraiche + Garlic Chives + Schiacciata + Bottarga	24

**STARTER**

<b>Roast Abrolhos Island Scallop</b> Orange and Fermented Chilli Butter	each 14
<b>Salt Baked Baby Beets</b> Cashew Cream + Pickled Strawberries + Hazelnuts + Beet Juice	23
<b>Zucchini Blossoms</b> Buffalo Ricotta + Romesco + Chilli Honey	23
<b>Abrolhos Island Octopus</b> Crisp Pancetta + Green Peppers + Basil + Black Garlic	24
<b>Lamb Tomahawk</b> Marinated in Garlic & Oregano	each 18

**LAND**

<b>Heirloom Carrots</b> Black Garlic Tahini + Puffed Rice + Sesame	32
<b>Berkshire Pork Chop</b> Byron Bay NSW 250g Raw Fennel + Celery + Currants + Walnuts + Brown Sauce	46
<b>Milk Fed Veal Schnitzel</b> White River VIC 220g Parmesan-Herb Crumb + Buttered Asparagus	49
<b>Minute Steak</b> Grainge Black Angus Grain Fed NSW 180g Anchovy Butter + Watercress + Horseradish	36
<b>The QT Rib Eye</b> Grainge Black Angus Grain Fed NSW 320g Smoked Bone Marrow Butter + Fries	58

**SEA**

<b>Whole Roast John Dory</b> Burnt Butter + Fried Capers + Lemon	58
<b>Pan Seared Snapper</b> Tuscan White Beans + Smoked Tomatoes	49
<b>Fennel Crusted Yellowfin Tuna</b> Cauliflower + Pickled Zucchini + Sesame + Coriander	48

**SHARE**

<b>Swordfish Cutlet</b> Mooloolaba QLD 600g Green Olives + Capers + Lemon + Parsley	88
<b>Sirloin on the Bone</b> 30 Day Dry Aged Black Angus Grass Fed Gippsland VIC 600g Smoked Bone Marrow Butter	96
<b>Rib Eye on the Bone</b> 30 Day Dry Aged Rangers Valley Black Onyx Grain Fed New England NSW 1kg Smoked Bone Marrow Butter	180

**SIDE**

<b>Butter Lettuce + Mint + Dill + Lemon</b>	10	<b>Paris Mash</b>	11
<b>Radicchio + Orange + Pickled Shallots + Green Olives</b>	14	<b>Rustic Fries</b>	10
<b>Green Beans + Soft Herbs + Red Pepper Salsa</b>	12	<b>Crisp Potatoes + Rosemary + Garlic</b>	10
<b>Pea Salad + Fresh &amp; Dried Ricotta + Mint + Dill</b>	12	<b>Truffle Mac n Cheese</b>	18
		Reggiano + Asiago + Taleggio + Gruyere + Black Truffle	

**SWEET**

<b>Blood Orange and Campari Granita</b> Vanilla + Coconut Yoghurt	18
<b>Profiteroles</b> Dark Chocolate + Lemon Mascarpone Gelato + Chocolate Pearls	19
<b>Rum Baba</b> Orange Chantilly	22
<b>Cannoli</b> Marsala Pastry + Sweet Ricotta	19
<b>Baked Vanilla Cheesecake</b> Star Anise + Blood Plum	22
<b>Gowings Affogato</b> Coffee Gelato + Espresso + XO Patron	22

**CHEESE**

<b>Holy Goat La Luna</b> Goat – Sutton Grange VIC	18
<b>Charleston Brie</b> Cow – Woodside SA	16
<b>Pyengana 12 Month Cheddar</b> Cow – Pyengana TAS	16
Above served with Honeycomb + Fig Paste + Apple + Macadamia Brittle	
<b>All Three</b>	42

Creative Director: Robert Marchetti  
Executive Chef: Nic Wood