

DINNER

BREADS FROM THE WOOD OVEN

Organic sourdough bread, cultured butter (v)	6
Sweet potato hummus, charred onions, black sesame, dukkah & flat bread (v, n) <i>vg on request</i>	14
Spiced lamb, charred eggplant puree, herbs, macadamias & flat bread (n)	18
Fava bean & anchovy dip, charred peppers, dukkah & flat bread (n)	14

SMALL PLATES

Chicken liver parfait, berries, seeds & skins (n)	19
Heirloom tomato, stracciatella, pangrattato & basil oil (gf, v)	23
Wood roasted haloumi, pickled beets, grapes, eschalots & oregano (gf, v)	22
Raw fish, paw paw, red onion, chilli & ginger (gf, df)	24
BBQ octopus, adobo, burnt corn salsa & lime (gf, df)	21

COLD SHELLFISH

Oysters, finger lime & ginger (gf,df)	4.5/Half doz 23/Doz44	Tiger prawns, chilli mayo & flat bread	30
Moreton Bay bugs, lemon & fermented chilli (gf, df)	43	Crab, yuzu mayo (gf, df)	Market Price

WOOD FIRED OVEN

Maple glazed roast pumpkin, eggplant puree, pomegranate, mint & mixed grains (gf, df, vg)	25	Steamed mussels, chilli jam, coconut sambal & oven roasted flat bread	32
Lamb shoulder, pea, zucchini, squash, red onion, mint & lemon dressing (gf, df) <i>serves 2 - 3</i>	75	Porchetta, fermented chilli, macadamia cream, mustard, buttermilk braised leek, shaved raddish & fennel (n)	38
Fish of the day, corn, smoked eggplant, chilli, cucumber, heirloom tomato, herbs, citrus & preserved lemon (gf, df, n)	38	Whole fish, lime leaves, lemongrass, chilli, cucumber & Thai basil (gf, df, n)	Market Price

GRILL

500g grass fed T-bone, burnt onions, chimichurri & jus (gf, df)	60	Moreton Bay bugs, charred cavolo nero & XO butter (gf)	59
Chargrilled king prawns, chilli, avocado, lime, shallots & seasonal greens (gf)	33	Fermented chilli glazed roast chicken, corn puree, pickled radicchio & jus (gf, df)	32

SIDES

Corn, lime miso butter (gf, v)	9	Roasted garlic & rosemary potatoes (gf, v)	11
Carrots, citrus butter, honeycomb & salted ricotta (gf, v)	12	Iceberg wedge, cavolo nero, dill & anchovy dressing, pangrattato (gf, n)	10
Roasted cauliflower, smoked anchovy butter & crispy curry leaves (gf)	14	Charred asparagus & broccolini, whipped smoked ricotta & green olive tapenade (gf, v)	13

DESSERT

Chocolate parfait, almond crumb, pickled blueberries & matcha (n)	15
Sea salt meringue, berries, yoghurt ice cream, lemon curd & macadamia crunch (gf, v, n)	15
Vanilla creme brûlée, passion fruit, white chocolate & milk crumb (gf)	15
Christmas cake, vanilla sherry custard, charred peaches, cherries, rum & raisin ice cream (v, n)	15
Ducks cheese board, lavosh, figs & honey (v, n)	22

SNEAKY DRINK TO START

DUCKS ROSÉ SPRITZ	16
Riot rosé, Aperol, sparkling wine, soda	
SWOOPING MAGPIE	20
Gin, pineapple skin tea, Aperol, simple syrup & fresh lime	

gf: gluten free df: dairy free v: vegetarian vg: vegan n: contains nuts cf: caffeine free.