

LUNCH & DINNER MENU

Brisbane

WELCOME DRINKS

Feel Good Spritz | 19

Adelaide Hills Distillery bitter orange, misty farm tea, lemon, prosecco, soda

Miss Pepper Margarita | 22

Herradura Plata tequila, basil, grapefruit, black pepper, agave, lime

SMALLS

Organic sourdough bread, cultured butter (v) | 8

Freshly shucked oysters, mango hot sauce (gf, df) | 6.5/36/74

Smoked beetroot, radicchio, orange, beetroot & almond crumb (gf, df, vg, n) | 24

Beef tartare, spiced carrot, chives, Marky's special sauce, sesame seeds, seaweed brik pastry (df) | 28

Wood roasted half shell scallops, miso & wattleseed butter, toasted nori, native citrus (gf) | 32

Burnt leeks, macadamia cheese, capers, chives, smoked macadamia (gf, df, vg, n) | 23

Raw kingfish, fermented green chilli, buttermilk, cucumber, apple, nori (gf) | 27

BIGS

Indonesian spice rubbed cauliflower, peanut sauce, gado gado, tofu, bean sprout, coriander (gf, df, vg, n) | 29

Local snapper, turmeric & ginger fish curry, fried curry leaves, flatbread & coconut sambal | 49

Wood roasted pork cutlet, celeriac, baby capers, horseradish, black garlic sauce (gf) | 41

Braised lamb shoulder, roasted Jerusalem artichoke, fennel salad, buttermilk dressing (gf) | 92

300g dry aged ribeye, smoked potato puree, Brussels sprouts, pickled turnip, chimichurri (gf) | 69

Wood roasted potato gnocchi, pumpkin, macadamia, burnt leek, sage brown butter, pecorino (v, n) | 32

Grilled Moreton Bay bugs, miso butter, fermented chilli, charred greens, lemon | 39/65

SIDES

Roasted garlic & rosemary potatoes (gf, v) | 13

Burnt cabbage, smoked tomato butter & crispy pork skin (gf) | 14

Bitter winter leaf salad, shaved fennel, citrus dressing (gf, df, vg) | 14

DESSERTS

Brix rum & raisin parfait, burnt orange ice cream, hazelnut crumb (n) | 17

Mandarin sticky date pudding, butterscotch sauce, honeycomb, whipped mascarpone (v) | 17

Davidson's plum & coconut custard, poached rhubarb, almond praline (gf, df, vg, n) | 17

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN VG: VEGAN N: CONTAINS NUTS

A surcharge of 10% on Sundays and 15% on public holidays will be applied.

Alterations to menus are respectfully declined (dietary requirements excepted).

Card payments incur a 1.5% surcharge.

Discretionary gratuity of 8% is applied to groups of 12 or more.