

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) | 9

Freshly shucked oysters, finger lime dressing (gf, df) | 6.5/36/72

Heirloom tomatoes, stracciatella, basil oil, green tahini, pepita & chilli pangrattato (gf, v) | 25

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

BBQ octopus, romesco, smoked potato aioli, blackened corn (gf, df, n) | 28

Broccolini, asparagus, hawaii macadamia cheese, pomegranate, pickled golden raisin (vg, n) | 24

Kingfish ceviche, fried sweet potato, tigers milk, coriander, lemon sorrel (df, gf) | 30

BIGS

Wood roasted eggplant, sugar snaps, fried garlic, mixed grain dahl, mint & shallot salad, spiced coconut yogurt (vg) | 34

Grilled pork cutlet, charred spring onion, jerk seasoning, blackened pineapple salsa (gf, df) | 45

Baharat spiced lamb shoulder, ezme, pomegranate jus, oregano (gf, df) | 95

300g Scotch fillet steak, bagna cauda, horseradish, chives, fried onion rings, jus | 69

Caserecce, snow peas, sugar snaps, roasted almonds, pea tendrils, pecorino, salsa verde, lemon (v, n) | 32

Steamed baby grouper, citrus tapenade, ginger, shallot, sesame, chilli oil (gf, df) | 51

Grilled Moreton Bay bugs, miso butter, fermented chilli, charred greens, lime (gf) | 45/75

SIDES

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

Sauteed summer greens, garlic, fermented chilli (gf, df, vg, n) | 17

Cos, marinated zucchini, eschallots, citrus dressing, pepita pangrattato (gf, df, vg) | 16

DESSERTS

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

Raspberry glazed cheesecake, almond shortbread, yoghurt, basil ice cream (v, n) | 17

Charred & shaved local pineapple, coconut vanilla Chantilly, lime coconut sorbet, toasted coconut, macadamia (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.