

DINE IN | SET MENU

Brisbane | 2 course | \$70pp

TO START | GLASS OF SPARKLING

Organic sourdough bread, cultured butter (v)

SELECT ONE SMALL

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

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

SELECT ONE BIG

Porchetta, buttermilk braised leeks, fermented chilli, fennel & radish salad

Wood roasted market fish, creamed corn, fermented chilli, spring onion, jalapeño & herb salad

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

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

DINE IN | SET MENU

Brisbane | 3 course | \$85pp

TO START – GLASS OF SPARKLING

Organic sourdough bread, cultured butter (v)

SELECT ONE SMALL

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

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

SELECT ONE BIG

Porchetta, buttermilk braised leeks, fermented chilli, fennel & radish salad

Wood roasted market fish, creamed corn, fermented chilli, spring onion, jalapeño & herb salad

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

SELECT ONE DESSERT

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

Vanilla crème brûlée, passionfruit, white chocolate, milk crumb (gf)

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