

SMALL

Giaveri white sturgeon caviar bump	18
Coffin bay oysters	half 38
natural, champagne mignonette (gf)	dozen 74
Burleigh sourdough	12
Josper smoked butter (gfo)	
Coal roasted baba ghanoush	8
Jamón & manchego croquette	13
Black garlic aioli	
Yellowfin tuna crudo	16
gochujang, squid ink cracker (gfo)	
Lobster roll	26
Burleigh brioche, herb mayonnaise	

SHARE

Gold Coast trawler prawns	38
smoked paprika, garlic, olive oil	
Market fish	52
corn, broad bean & tarragon succotash (gf)	
Salt & pepper tofu	28
Miso mushroom, white radish (gf)	
Charcoal cauliflower	34
red lentil dahl, coconut, curry leaf (gf,vg)	
Pork belly	42
charred pineapple, tamarind mole (gf)	
Roasted lamb shoulder	69
Provençal (gf)	
Barbecued chicken	half 49
macadamia, chilli & lime (gf)	full 88

Our menu has been designed to share. While solo indulgence is entirely up to you, we find that the true essence of these dishes are best captured by multiple forks.

JOSPER FIRED STEAK

Our premium steaks are expertly seared at 350 degrees in a Josper charcoal oven, artfully employing the essence of native red gum wood. This meticulous process imbues each cut with an unparalleled and unmistakably unique smoky barbecue flavour.

Carrara 640 wagyu rump 300g	59
Kilcoy, QLD, 350 day grain fed, mb6+	
John Dee angus flank 350g	69
Darling Downs, QLD, 150 day grain fed, mb3+	
Icon XB wagyu rump cap 300g	95
Tasmania, 360 day grain fed, mb8+	
Black Onyx angus scotch fillet 400g	99
Glen Innes, NSW, 270 day grain fed, mb3+	
Black Angus X Hereford Sirloin 500g	115
Riverine, NSW, 45 day dry aged, mb3+	
S. Kidman signature OP rib fillet 800g	180
Southern Qld, 200 day grain fed, mb2+	
Pure Prime Angus t-bone 1kg	210
Riverina, NSW, 45 day dry aged, grain fed, mb3+	
<i>Top with fresh Manjimup truffle</i>	18
Sauces (gf)	5
Green peppercorn Red wine jus Chimichurri	
Café de Paris COAST fermented hot sauce	

SIDES

Skinny chips, aioli (gf)	12
Leaves, fennel, green olive, lemon (gf)	12
Broccolini, black bean soy, cashew (gfo)	14
Roast pumpkin, yoghurt, brown butter (gf)	15
Mash, black truffle butter (gfo)	16
Mac'n'cheese, speck, red Leicester	16

BANQUET

Burleigh sourdough, smoked butter
 Josper smoked baba ghanoush
2023 Henschke 'Julius' Riesling

Gold Coast trawler prawns
 Jamón & manchego croquette
2021 Cullen Fume Blanc

John Dee Angus flank 350g, chimichurri **OR**
 Roasted lamb shoulder, Provençal **OR**
 Pure Prime Angus t-bone 1kg **+60pp**
2021 Torzi Matthews, Schist Rock Shiraz OR
2021 Mollydooker Maitre'D, Cab Sauv

Skinny chips
 Broccolini
Banquet 85pp
Add wine pairing 45pp

SUNDAY ROAST 40pp (min 2)

Chef's signature shared roast, served with all the trimmings and Yorkshire puddings. Includes a house beer, wine or soft drink.