

Mains

handmade gnocchi, king brown mushroom & nasturtium pesto 15/27

fusilli pasta, garlic, chilli, olive oil, cherry tomato, parmesan 22

prawn & clam spaghetti, cherry tomato, capers, garlic, chilli 26

grilled chermoula spatchcock, sweet potato, charred corn, watercress, verjus dressing 28

miso cured salmon, shaved daikon, avocado fennel, mizuna lettuce, ponzu dressing 28

market fish with crushed kipfler potatoes, charred broccolini & dill bernaise (gf) 28

today's lamb cut w/ crispy lamb belly, potato gratin, caramelised yoghurt, pickled zucchini, red wine jus 28

Shares

slow cooked harissa lamb shoulder, fermented chilli & mint salsa, hasselback potato 69

crispy pork belly, caramelised pear puree, burnt honey glaze, pickled apples 49

market fish to share, lemon dressing, fennel & kohlrabi, macadamia brown butter 62

Steaks

All our steaks are locally sourced from family run businesses, from Merigandan (Darling Downs) to Grantham (Lockyer Valley) and Rangers Valley (New England)

flank steak 250g (Bannock Brae - Meringandan) 26

ribeye 300g- MB2 30-40 day in house dry aged (Stanbroke Beef - Grantham) 36

eye fillet 180gm - MB3 30-40 day in house dry aged (Rangers Valley- New England) 42

All steaks are served with garden salad, mustard vinaigrette, beer battered chips and your choice of:

pepper sauce, cafe de paris, bernaise, red wine jus, chimichurri, mustard

Sides

roasted cauliflower, mentaiko mayonnaise, preserved lemon & raisin dressing 16

hasselback potatoes, sour cream, chives, chorizo crumb 9

butter head lettuce, candied walnut, grapes, radish, mustard dressing 12

roast butternut pumpkin, feta, pine nut, pepita (v, gf) 14

broccolini, brussel sprouts, beans, puffed rice, miso (df, gf) 16

beer battered fries & burger mayo 12

Salads

smoked tuna, green grape, candied walnut, avocado, butter head lettuce, apple, burnt orange dressing 22

daikon, mango & papaya salad, shallots, chilli & salted kale with candied wasabi cashews (df, gf, v) 18

salt roasted celariac salad, apple & nuts, soft boiled eggs, cos lettuce, white anchovie 18

vegan bowl; sweet & sour tofu, asian summer salad w/ chilli, cabbage, toasted fennel seeds & macadamia (df, gf, v) 18

add falafel 7 / halloumi 9 / lamb 9 / salmon 10 / prawns 10