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## ENTREES

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<b>Freshly Shucked Live Oysters (GF/DF)</b> .....	6 \$22	12 \$38
With Veuve mignonette dressing or finger lime caviar and chilli dressing		
<b>Steak Tartar (GF/DF)</b> .....		\$26
Angus tenderloin, egg yolk, dijon, cornichons, capers, chives, sweet potato crisps		
<b>Beef Carpaccio (GF/DFO)</b> .....		\$19
Ponzu shoyu crème fraiche, radish, fried shallot, pea shoots, wasabi emulsion		
<b>Toolunka Greek Olives (GF/DF)</b> .....		\$12
Citrus and herb marinate		
<b>Arancini</b> .....		\$18
Caramelised cauliflower and pecorino, sriracha aioli		
<b>Kingfish Crudo (GF/DF)</b> .....		\$26
Sweet pickled fennel, pomegranate, orange infused white wine reduction, fennel leaves		
<b>Snapper Ceviche</b> .....		\$22
Bell pepper, coriander, chilli, shallot, citrus, e.v.o.o		
<b>Lina Ceviche</b> .....		\$22
Chef selection market fresh fish, aji verde, tomato, spanish onion, sweet potato crisps		
<b>Salmon Gravlax (GF/DF)</b> .....		\$20
Salmon gravlax, rustic croute, dill and caper crème fraiche, pickled shallot		
<b>Sashimi - Tuna, Salmon or Kingfish</b> .....		\$16
With white pickled ginger, shoyu, wasabi		
<b>Sashimi Platter (GF/DF)</b> .....		\$36
Salmon, tuna and kingfish, shoyu, white pickled ginger, wasabi		
<b>Barramundi Harumaki</b> .....		\$22
Prik nam pla		
<b>Calamari Fritte (DF)</b> .....		\$22
Citrus aioli, gremolata, lime		
<b>Herb Crumbed Lamb Ribs</b> .....		\$22
Chimi churr		
<b>½ Shell Scallops</b> .....		2 \$16
Squid ink puree, saffron tuille		
<b>King Prawn and Kanikami Cos Cups (GF/DF)</b> .....		1 \$9
Cucumber, wakami, schichimi togarashi		

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## GRILL

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*Served with your choice of side, red wine jus, or selection of condiments, café de paris, horse radish, whole grain mustard*

<b>Rib Fillet 250g</b> .....		\$58
<b>Wagyu Sirloin 250g</b> .....		\$86
Morte co. phoenix wagyu mb6+		

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## MAINS

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<b>Pork Belly (GF/DF)</b> .....	\$30
Tare glazed pork belly, chicharron dust, edamame puree	
<b>Duck Breast (GF)</b> .....	\$36
Burnt carrot puree, braised fennel, salted chilli macadamia, orange, jus lie	
<b>Roast Beetroot Risotto (GF/VO)</b> .....	\$26
Chaka, pecorino, basil, puffed wild rice	
<b>Pan Seared Cold Smoked Salmon (GF)</b> .....	\$32
Asparagus, burnt shallot, bearnaise	
<b>Mushroom Ragu</b> .....	\$28
Pappardelle, pine nut, gremolata	
<b>Seafood Tasting Plate (GF/DF)</b> .....	\$88
Freshly shucked oysters, mooloolaba king prawns, lina ceviche, snapper ceviche, chefs choice sashimi, finger lime and chilli dressing, dashi vinaigrette, lemon	
<b>Crispy Skin Chicken Breast (GF)</b> .....	\$30
Wild mushrooms, parsnip cream, basil, jus lie	
<b>Ricotta Gnocchi</b> .....	\$26
Roast pumpkin, pine nut, sage, shichimi togarashi	

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## SALADS

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<b>Roast Beetroot Salad (GF/DFO/V/VEO)</b> .....	\$24
Roast beetroot, rocket, avocado, heirloom cherry tomato, fetta, candied pepita's	
<b>Cauliflower and Pomegranate Salad (GF/DF)</b> .....	\$24
Cauliflower, pomegranate, rocket, orange and vanilla bean dressing, toasted almonds	
<b>Soba Noodle Salad</b> .....	\$24
Red cabbage, soba noodles, pea shoots, pickled daikon, carrot, cucumber, puffed rice, nam jim	

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## SIDE OPTIONS

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<b>Shoestring Fries (V)</b> .....	\$12	<b>Aligot (GF)</b> .....	\$12
Smoked salt, aioli		Cheesy pommes puree, shichimi togarashi	
<b>Sarladaises Potato (GF/DF)</b> .....	\$12	<b>Pan fried Green Beans (GF)</b> .....	\$12
Wagyu fat, garlic, herbs		Miso noisette, flaked almonds	
<b>Lina Slaw (GF/DF)</b> .....	\$12	<b>Roast Carrots (GF)</b> .....	\$12
Miso dressing		Labneh, hazelnut dukkha	
<b>Truffled Mac'n'Cheese (V)</b> .....	\$12	<b>Shaved Truffle</b> .....	\$8

GF - gluten free DF - dairy free V - vegetarian VE - vegan O - option