



TO SHARE OR NOT TO SHARE

Coffin Bay oysters (6)

finger lime salsa or Tempura w/ wakame & Jap mayo - \$29

Raw sashimi grade fish of the day

w/ mandarin, coconut, cucumber, spicy curry oil (g) \$22

Tempura Mooloolaba prawns (4)

honey lime drizzle, bean sprout salad (g) \$17

Steamed bao

stuffed w/ crunchy chicken or grilled haloumi, (v)
red cabbage slaw, tonkatsu & sriracha mayo \$12.9 each

Thai chicken spring rolls (3)

Iceberg, coriander, Jalapeno sauce \$15

Smoked brisket

red cabbage & apple slaw, spicy BBQ sauce, warm tortilla \$17

Porcini mushroom arancini

stuffed w/ bocconcini & soft herbs (g,v) \$16

Jumbo Scallop in the half shell

cauliflower puree, chorizo crumb (g) \$7.9 each

Red papaya salad

cucumber, cashews, nam jin dressing (g,v) \$16

Circa fries

crunchy sweet potato & Stealth fries, rosemary salt & aioli (g,v) \$12.9

Caramelised pork belly

soba noodle salad, pickled carrot, sriracha aioli (g) \$26

Sour yellow curry

sweet potato, cauliflower, cashews, bamboo shoots, steamed rice (g,v) \$23

Old English style baked Barossa Valley camembert

w/ mushrooms, hazelnut & crostini toasts (v) \$20

Peppered Wagyu beef tataki

coriander, cucumber, pickled ginger, ponzu, radish \$23

Persian style fried cauliflower

tahini sauce, smoked almonds, fresh pomegranate (g,v) \$16

Beef cheek Massaman curry

potatoes, beans, bamboo shoots, cashews, steamed rice (g) \$26

Antipasti

cured & shaved meats, baked camembert, olives, dip, pickles, crostini's \$39



DESSERT MENU

Crepes suzette

orange caramel, strawberries, pistachios & Maleny double cream \$15

Duo of seasonal fruit gelati

fresh fruits & berries, raspberry coulis (g) \$12.9

Chocolate & macadamia fudge brownie

strawberries, Chantilly, Lindt chocolate sauce & vanilla bean ice cream \$15

Dessert platter - all 3 of the above desserts \$36

Cheese Platter s/w house condiments 2 cheese \$22 | 3 cheese \$28

DESSERT WINE

Longview "Epitome" late harvest Riesling, Adelaide Hills, SA' \$12.9

Ramos pinto tawny Quinta do Bon Reti, 20 years \$22

Ramos Pinto Tawny port, Oporto, Portugal \$9.9

Campbells Rutherglen Muscat, Vic' \$13

CHEFS SHARED TABLE

\$65pp (min 2 guests max 30)

Jumbo Scallop in the half shell

cauliflower puree, chorizo crumb (g)

Tempura Mooloolaba prawns

honey lime drizzle, bean sprout salad (g)

Peppered Wagyu beef tataki

coriander, sesame, lime, ginger, radish

Chicken curry spring rolls

Iceberg, coriander, Jalapeno sauce

Raw sashimi grade fish of the day

w/ mandarin, coconut, cucumber, spicy curry oil (g)

Beef cheek Massaman curry

potatoes, beans, cashews, bamboo shoots, steamed rice (g)

Red papaya salad

cucumber, cashews, nam jin dressing (g,v)

Dessert platter

Brownie, Gelati, Crepes

v = vegetarian | g = gluten free (Vegan menu available upon request)