DINNER MENU

BREAD

NATIVE WATTLESEED & THYME DAMPER 14
(V, DFO, VGO)
Warm house baked damper with whipped cultured butter

SMALL SHARE PLATES

CRISP CROCODILE & LEMON MYRTLE SPRING ROLL 12 per piece
Golden filo pastry, native lemon myrtle and served with Davidson plum relish

SMOKED COFFEE-RUBBED KANGAROO 30
(GF, DF)
With blackberry jus and crispy sage, topped with raspberry-pickled kohlrabi

HARISSA-GLAZED HERITAGE CARROTS 26
(VG, DFO, V)
On a bed of pistachio cream, sage and crunchy chickpeas

DESSERTS

ICED VOVO REIMAGINED (GF) 18
Coconut-vanilla sorbet, house-made shortbread biscuit, toasted marshmallow, freeze-dried berries and raspberry gel

SAMFORD HONEYCOMB PARFAIT (GF) 18
Local honeycomb from Samford Valley, wattleseed macadamia soil, fig and mascarpone

CHOCOLATE INDULGENCE FOR TWO 28
Housemade decadent chocolate cake with silken chocolate ganache and candied hazelnuts

ARTISAN CHEESE SELECTION 38
A refined selection of premium imported and local cheeses, elegantly presented with house-made pickles, seasonal ferments, fresh fruit and thoughtfully paired accompaniments. Served with lavosh, warm artisan bread and preserves designed to complement each cheese

LARGE SHARE PLATES

*designed to share

LINE-CAUGHT WHOLE REEF FISH, LEMON MYRTLE BUTTER* (A) (GF, DFO) 54
With fresh tomato and herb gremolata, a fried caper butter and burnt lemon cheek

CHARGRILLED BUTTERFLIED CHICKEN, KAFFIR LIME* (GF) 48
Half chicken with a kaffir lime yoghurt, raspberry pickled onion and pan jus

PEPPERBERRY BRAISED LAMB SHOULDER* (GF, DFO) 350g 68
Slow-braised with native pepperberry, spiced plum relish and house jus

MIDDLE EASTERN-SPICED CAULIFLOWER* 30
(VG, GF, DFO)
Roasted whole cauliflower topped with pomegranate, fresh herbs, kaffir lime yoghurt and toasted seeds

WAGYU RUMP CAP MB 9-8 200g 56 350g* 72
(GF, DFO)
With native thyme field mushrooms, port jus and house mustard

ACCOMPANIMENTS

*All gluten free, dairy free option available on request.

Charred broccolini & garden grown greens	14
Miso roasted mushroom & quinoa salad	15
Heirloom beetroot, tomato & garden leaves	14
Spicy chipotle glazed corn ribs	12
House smoked herb kipfler potatoes	14
Sea salted crisp fries	12

A 15% surcharge applies on public holidays. This surcharge applies to all food and beverage items on public holidays.

Legend: (gf) gluten free, (gfo) gluten free option, (df) dairy free, (dfo) dairy free option, (v) vegetarian, (vg) vegan, (vgo) vegan option

Seafood Legend: (A) Australian | (I) Imported | (M) Mixed Origin