

SOCIAL

eating house + bar

SNACKS

Baguette + caramelised butter	7
Mixed marinated olives	8
Natural oyster, mignonette + lemon	5 ea
Grilled oyster, XO dressing, spring onion.	6 ea
Lamb empanadas, aioli + sherry caramel	6 ea
Seared scallop, seaweed butter, crisp potato + shiso.	8 ea

CHARCUTERIE

Charcuterie, served with accompaniments + baguette.	30/45
Baked sobrasada, guindilla peppers + baguette.	24
Jamon Iberico de Cebo 50gm.	30
Prosciutto San Daniele 50gm	24

SMALL PLATES

Sashimi of the day	28
Roast Quail, charred leek, mushroom puree, quail jus.	38
Wagyu tartare, roasted chilli, lardo, snow, Cassava crisps	24
Burrata, fig, pomegrante, pistachio, sherry raisins + mint	26
BBQ sugarloaf cabbage, macadamia puree, sunflower seeds.	24
Mooloolaba king prawns cooked in garlic, cider + herbs.	36

TO SHARE

Twice cooked pork belly, chilli, tamarind + galangal glaze, green papaya salad	32
King Prawn Risotto, black truffle crème fraiche, caviar.	38
Lamb shoulder 12 hour slow cooked in yoghurt + cabbage slaw.	45/80
Chargrilled chicken, jus, sage + confit garlic.	40/70
Wagyu eye fillet 9+ (250gm) potato puree, braised red cabbage + jus	44
Today's market fish – see specials list.	M/P

SIDES

Chat potatoes + aioli.	12
Steamed greens + roasted sesame dressing.	12
Apple + kohlrabi salad, fennel, witlof, currants, chardonnay dressing.	12
Grilled carrots, almond cream, grape molasses, nori + almond crumb.	12
Fried brussel sprouts, bacon, maple + hazelnuts.	12

DESSERTS

Tonka Bean semifreddo, dulce de leche, popcorn ice cream.	18
Cheesecake panna cotta, stewed rhubarb + yoghurt sponge.	18

