

SMALL & SALAD

HOUSE SOURDOUGH BREAD (DF) | 16
Mount Zero olive oil, balsamic vinaigrette, black salt
Add Consorcio Cantabrian anchovies | 14

WARM MARINATED OLIVES (LG, LD, VG) | 16
Pickled vegetables

FRESHLY SHUCKED OYSTERS | 32/60

- Natural
- Compressed grapefruit, Seabourne Pacific Gin dressing

PUMPKIN SOUP (VG) | 18
Roast pumpkin, coconut cream, coriander, focaccia

MB4+ WAGYU RUMP BEEF TARTARE | 34
Roasted bone marrow, cornichons, mustard, chives, sambal aioli, truffled crisps

MOOLOOLABA KING PRAWNS COCKTAIL | 34
Cooked Mooloolaba king prawns, Marie Rose, lemon

MASTERSTOCK BRAISED CRISPY PORK BELLY | 34
Peanuts, coriander, Thai basil, lemongrass, makrut lime, chilli

BABY COS (V, LD, LG) | 19
Caper ranch, dill, pickled shallot

- Add grilled chicken | 10

ANTIPASTI

CHARCUTERIE | 58
Hungarian salami, mortadella, saucisson, wagyu bresaola, guindillas, pickles, caperberry

- Add cheese | 8

CHEESE BOARD | 45
Cheddar, brie & blue cheese, fruits, quince paste, lavosh

PIZZA

MARGHERITA PIZZA (V) | 31
Napolitana sauce, blistered cherry tomato, basil

PEPPERONI PIZZA | 32
Napolitana sauce, pepperoni, fior di latte, parsley

BURGERS

GRASS FED ANGUS BEEF BURGER (GFO) | 27
Kewpie Mayonnaise and seeded mustard, lettuce, tomato, onion, cheddar cheese, house-made pickles, fries

- Add bacon | 6

GRILLED LENTIL AND CHICKPEA BURGER (GFO) | 28
Beetroot relish, lettuce, tomato, onion, pickles, fries

SLIDERS (3)

SOUTHERN STYLE FRIED CHICKEN SLIDERS (CGD) | 28
Asian slaw, Peri Peri mayo, cheese

PANKO CRUMBED FISH SLIDERS (CGD) | 28
Tartare sauce, lettuce, tomato, pickle cucumber, lime wedge

MAINS

PAN FRIED BARRAMUNDI (GF) | 39
Yellow curry sauce, green papaya, bean sprout, chilli oil, soft herbs salad

BUTCHERS CUT 300G (GF) | 48
Lilliput capers, green mizuna & shallots salad, blue cheese butter

HALF CHICKEN PORTUGUESE STYLE (GF) | 42
Aleppo pepper, smoked labneh, charred lemon, jus gras

WHITE PYRENEES ROASTED LAMB SHOULDER (GF) | 50
Pomegranate, pistachio, pickled shallot, red wine jus

SIDES

TRUFFLE INFUSED FRIES | 16
Tossed with rosemary

ROAST DUTCH CARROTS (VG, GF) | 16
Fermented chilli, honey mustard, sumac, macadamia crumbs

DESSERT

CREME BRULEE (GFO) | 18
Vanilla base, tuile, fresh berries

TIRAMISU | 18
Classic non-alcoholic, fresh local berries