

# *mobius*

## **To Start**

### **Vannella Burrata**

Wild onion pesto, blackened leeks,  
almonds \$21

### **Baked Japanese Pumpkin**

Ancient grains, mint coconut yoghurt,  
za'atar \$16/\$29

### **Duck Liver Parfait**

Pedro Ximinez gel, brioche \$14/\$25

### **Bay Scallops**

Black pudding, cauliflower cream \$26/\$44

### **Salt and Pepper Squid**

Szechuan pepper spice mix, lime aioli  
\$17/\$29

## **Crudo**

### **Beef Tartare**

Smoked egg yolk, tapioca crisps \$22/\$41

### **Oysters Natural**

Signature Oysters, direct from the farmer  
(6)\$25/(12)\$49

### **Tempura Oysters**

Wakame salad, wasabi mayo, sesame  
(6)\$29/(12)\$55

### **Alaskan Crab Cocktail**

Crisp cos leaves, avocado \$29/\$49

### **Torched Hiramasa Kingfish**

Macadamia, radish, smoked crouton  
\$26/\$39

## **Charcuterie**

Selection artisan salami \$15/\$27

### **Caviar, 10g, on sour cream served with warm churros**

Yasa Osetra (UAE) \$85  
Yarra Valley Salmon (Vic) \$29

## **Mains**

### **Korean Fried Chicken**

Buttermilk chicken dark meat, black rice, kimchi, green papaya slaw \$27/\$38

### **Moreton Bay Bugs**

Shellfish essence, mac and cheese \$27/\$49

### **Duck, Duck, Pork**

Pan roasted duck breast, duck confit, Brussels sprouts and guanciale, savoy puree, pommes  
dauphine \$44

### **Lamb Shanks**

Slow braised, kumera puree, green bean lyonnaise, gremolata (1)\$28/(2)\$43

### **Atlantic Salmon**

Jerusalem artichokes, black garlic, red wine \$26/\$42

### **Gnocchi**

Housemade ricotta gnocchi, mixed mushrooms, broccolini \$25/\$37

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## **Our Dry Aged Beef**

Infused with Jack Daniels, and dry aged minimum 4 week. Served with Kale slaw, and triple chips

**Cape Grim** Tasmanian pasture fed, average 900g \$85

**Black Onyx Rangers Valley**, NSW, 270+ day grain fed average 1.3kg \$147

## **From the Chargrill**

### **Chicken Breast**

Truffled potato puree, pancetta crisp, charred broccolini 200g\$27

### **Swordfish**

Fennel, tomato, olives and capers in a dashi broth 100g\$25/200g\$43

### **Veal Pailard** 'White River Veal' WA

Watercress, crisp parsnip, yoghurt poached Nicola potato, green olive dressing  
100g\$24/200g\$44

### **Wagyu Rump Steak** 'Master Kobe MB9+' Qld

Kohlrabi and kale slaw, miso burnt butter 100g\$29/200g\$44

### **T-Bone** 'Greenham Natural Beef pasture fed' Tasmania 400g\$46

Oven roasted root vegetables, Café de Paris Butter

### **Beef Tenderloin** 'Great Southern Pinnacle' Victoria

Potato rosti, spinach, mushroom sauce 100g\$24/200g\$39

## **Sides**

**One for \$9, Two for \$17, Three for \$24**

Triple cooked chips  
Boiled vegetables  
Parmesan Slaw

Sautéed brussel sprouts, duck fat  
Baby leaves, chardonnay dressing  
Radicchio, radish, buttermilk dressing

Crinkle Cuts  
Cauliflower gratin  
Parish mash