

mobius

Starters	large	small
Charcuterie, salumi, marinated vegetables, dips and cheeses	29	
Garlic bread	9	
Pea gazpacho, stracciatella mozzarella, lemon and watermelon radish (gfo)	21	
Charred baby octopus, heirloom tomatoes, eggplant puree (gf)	19	
Freshly shucked oysters, served natural	12/55	6/29
Soup of the moment	15	
Gnocchi Romaine, summer vegetables, citrus burnt butter	29	19
Plants		
Sweet potato and chickpea buddha bowl, kale, broccolini, maple sesame dressing (ve, gf)	19	32
Peach and heirloom tomato salad, Meredith goats feta, sherry vinegar (v, gfo)	19	
Main Course		
Tasmanian salmon, native succulents, kifler potato (gf)	38	23
Turkey fillet, roof honey glazed baby carrots, kumera puree, cranberry relish (gf)	42	
Barramundi fillet, black garlic, Japanese mushrooms, lightly dried tomatoes	39	22
Grilled chicken fillet, polenta chips, asparagus, herbs	29	23
Rack of lamb, gnocchi, eggplant sambal, crisp chickpeas	45	24
Grill		
Cube roll, black sesame sweet potato, chimmi churri (gf)	44/300g	
The burger, house smoked wagyu blend, on a bed of pickled beetroot, cos, tomato, onion, special sauce	22	
Beef tomahawk, dry aged, infused with Jack Daniels, with mustard trio (gf)	95/900g	
Eye fillet of beef, potato pave, cherry and thyme jus	42/200g	24/ 100g
Sides		
Chunky chips	8	
Cos leaves, shaved parmesan, 63° hen's egg, bacon bits, aioli	12	
Baby leaves, chardonnay dressing (v)	8	
Broccoli, lemon zest and chilli (ve)	10	
Polenta chips, truffled mayo (gf)	9	

We proudly support and are inspired by our local producers and artisans. Special thanks to our friends at: Pepe Saya Butter Company, Sonoma Bakery, Vanella Cheese, Export Fresh baby vegetables, Hiramasa Kingfish, Black Forest Smokehouse, Alto Olives, and the Urban Beehive.

(v) Vegetarian (ve) Vegan (gf) Gluten free (gfo) Gluten free on request

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	large	small
Charcuterie board - salumi, marinated vegetables, dips and cheeses	29	
Garlic bread - lightly toasted (v)	9	
Freshly shucked oysters, served natural	12/55	6/29
Polenta chips, truffled mayo (gf)	9	
Chunky chips	8	
Peach and heirloom tomato salad, Meredith goats feta, sherry vinegar (v, gfo)	19	
Soup of the moment	15	
Fish and chips, served with garden salad and remoulade sauce	24	
Salt and pepper squid, sweet chilli	19	
Grilled chicken caesar salad, baby cos leaves, creamy Caesar dressing, croutons, bacon bits and white anchovies	24	
Beef burger, house smoked wagyu patty, pickled beetroot, cos, tomato, onion, special sauce	22	
Crisp battered fish burger, fried caper, aioli, pickles	22	
Buttermilk fried chicken burger, chipotle aioli, slaw	24	
Grilled Atlantic salmon, green beans, kifer potato, olives	30	22
Sweet potato and chickpea buddha bowl, kale, broccolini, maple sesame dressing (ve)	32	19
Turkey fillet, roof honey glazed baby carrots, kumera puree, cranberry relish (gf)	42	
Beef tenderloin medallions, black garlic and rosemary chips, kale 200g	38	25
Grilled chicken breast, polenta chips, asparagus, herbs (gf)	29	

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Fresh mango, coconut sago, lychee gel (gf, ve)	16
Christmas pudding, rich brandy anglaise	17
Baked ricotta cheesecake, strawberry balsamic	17
White chocolate crème brulee, passionfruit shortbread	16
Ice-cream and sorbet selection, meringue rubble (gf)	14
Artisan cheese board, selection of 3 curated cheeses, served with lavosh, muscatels and port fig jam	27