

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