

mobius

Mobius bar and grill	full	half
Crisp pork belly and king prawn skewer, fennel salt*	39 (5)	17 (2)
Flywheel sliced charcuterie, salami and pickles	29	15
Salmon tartare, miso and green chilli emulsion, caraway lavosh*	34	22
Freshly shucked signature oysters, Shao Xing mignonette	49 (12)	29 (6)
Salt and pepper squid, lime mayonnaise	29	17
Braised pork belly, carrots, black garlic	35	23
Ox heart tomato, nectarine, labne, Joselito iberico de paleta	36	19
Salt roasted heirloom vegetables, quinoa, goats curd, hazelnut dressing*	27	16
Full Blood Wagyu Carpaccio, quails egg, black and white garlic	37	19
Zucchini, chilli and lemon linguini, feta	29	19
Korean fried chicken, green mango slaw, black rice	33	19
Barramundi, chilli crab sauce, crisp soft shell crab	45	25
Pork loin cutlet, tomato fondue, polenta chips	44	
Duck breast, caramelised cherries, onion soubise	38	

*Tapastry by Justin North

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From the Grill		full		half
Eye Fillet, pomme anna, spinach, green pepper sauce	200g	37	100g	24
Atlantic salmon, wakame salad, miso burnt butter	200g	35	100g	22
Wagyu Rump, prosciutto wrapped beans, red wine jus	200g	44	100g	25
Double Lamb cutlet, herbed mash, onion relish	300g	43	100g	19
T-Bone, Florentine style, rocket, mushroom and spinach	400g	38		
Chicken Breast supreme, Asian greens, XO sauce	200g	29		

Sides

One for \$9, Two for \$16, Three for \$23

Triple cooked chips

Paris mash

Boiled vegetables, EVO oil

Tomato, radish and sumac salad

Baby leaves, chardonnay dressing

Parmesan slaw

Garlic sautéed mushrooms

Crinkle Cuts

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Desserts

Pavlova roulade, nectarines, citrus curd	15
Chocolate for 2 <i>Dark chocolate soufflé; milk chocolate mousse with brownie soil, white chocolate ice cream sandwich, with macadamia</i>	29
Tiramisu, served traditionally	12
Crème brulee, infused with sweet aniseed, caramelised pineapple spring roll	14
Champagne poached peach, praline mascarpone, champagne jelly	15
Ice cream or sorbet selection, meringue rubble	14
Cheese board <i>Selection of curated artisan local and international cheese, accompanied by lavosh and muscatels</i>	
1 cheese	14
2 cheese	19
3 cheese	23

The Mobius has no beginning or end, forever looping in time.
Flowing from morning through to evening, from breakfast to long lunch to a relaxed drink at the end of the day.
With seamless service, discover infinite opportunities to linger longer and enjoy the ebb and flow.