

Prix fixe

2 courses 59

3 courses 75

Entree

Pork belly

Savoy and radish slaw, apple mustard jam

Sweetcorn and fennel fritter

Coconut yoghurt, salted cucumber

Nashi pear & heirloom tomato salad

Meredith goats feta, sherry vinegar

Main

Market fresh fish

With chefs accompaniment

Chicken breast

black barley, roasted fennel,
pumpkin puree

Eye fillet of beef

oven roasted vegetables,
herb infused smoked butter

Dessert

Baked ricotta cheesecake

Strawberry balsamic

Frangelico infused crème brulee

Biscotti

Binnorie brie cheese

Port and fig jam, lavosh

Something to Share

65 per person

For 4 or more people to share

Antipasto

Marinated vegetables, salumi, dips & feta

Pickled beetroot salad

Pickled onion, cannellini beans,
spiced cashew

Seared tuna nicoise

Green beans, kifer potato, black olives

Bourbon aged beef tomahawk

Mustards

Chunky chips

Roasted cauliflower and raisins

Curried yoghurt

Dark chocolate semifredo

Hazelnut praline

cnigom



mobius

To Start

Antipasto

marinated vegetables, salumi, dips and feta 27 gfo

Garlic bread 10

Soup of the moment 15 gf

Truffled mac and cheese croquettes
Truffle mayo 17

5 spiced school prawns
chilli caramel 18 gf

Sydney Rock Oysters

Selected directly from the farmers of Signature Oysters, freshly shucked after you order

Natural (GF)(DF) 6/27 12/49

Tempura (DF) 6/29 12/52

Baked, paw paw & macadamia 6/30 12/55

Sides

Roasted cauliflower and raisins
Curried yoghurt 11

Chunky chips
9 gf

Cos leaves
Shaved parmesan, 63° hen's egg, bacon bits, aioli 12

Baby leaves
Chardonnay dressing 9 gf

Steamed seasonal vegetables
10 gf

Entrée

Sweetcorn and fennel fritters

Coconut yoghurt, salted cucumber 23 gf v

Salt and pepper squid

Sweet chilli sauce 19 gf

Seared tuna nicoise

Line caught, green beans, kifer potato, black olives 24/39 gf

Pork belly

Savoy and radish slaw, apple mustard jam 26/45 gf

Nashi pear and heirloom tomato salad

Meredith goats feta, sherry vinegar 22 gfo vo

From the Chargrill

Eye fillet of beef Oven roasted root vegetables, herb infused smoked butter 100g 27/200g 45 gf

Cube roll Sesame and maple glazed sweet potato, tendon puff 300g 48 gf

Bourbon aged beef tomahawk Mustards 900g 98 gf

Beef burger Pickled beetroot, cos, tomato, onion, special sauce 24

Buttermilk fried chicken burger Chipotle aioli, slaw 24
gf bun available \$5 ea

Main Course

Chicken breast

Black barley and roasted fennel, pumpkin puree 23/39

Szechuan spiced lamb rack

Mint gel, glazed kumera and baby bok choy 27/45 gf

Tempura fried eastcoast flathead fillets

Native succulents, spiced sour cream 44

Seared duck breast

Chestnut puree, sweet onion soubise, mushroom soil 40 gf

Market fresh fish

With Chef's accompaniments 42

Plants

Pickled beetroot salad

Pickled onion, cannellini beans, spiced cashew 23 gf ve

Chickpea Panisse

Roasted cauliflower, pumpkin and coriander pistou 23/39 gf ve

Sweet potato and black rice buddha bowl

Kale, raw slaw, maple sesame dressing 35 gf ve

Desserts

Dark chocolate semifredo
Hazelnut praline 17 gfo

Baked ricotta cheesecake
Strawberry balsamic 17 gf

Warm sticky date pudding
Butterscotch 17

Ice-cream and sorbet selection
3 scoops 14

Frangelico infused crème brulee
Biscotti 17 gfo

Artisan cheese selection
Port and fig jam, muscatels 24 gfo

Inspiration

We proudly draw culinary inspiration from our local producers and artisans.

Special thanks to our friends at:

Pepe Saya Butter Company

Sonoma Bakery

Vannella Cheese

Export Fresh baby vegetables

Black Forest Smokehouse

Alto Olives

Urban Beehive

Little Joe Beef

Follow us

 mobiusbarandgrill

 mobiusbarandgrill

Legend

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