

Prix fixe



2 courses 59

3 courses 75

Entree

Pork Belly, savoy and radish slaw,
apple mustard jam

Cured Tasmanian Salmon, fennel and snow pea
shoots, orange chickpea miso dressing

Roasted Heirloom Vegetables, quinoa, baked
pumpkin, minted coconut yoghurt

Main

Eye Fillet of Beef, celeriac puree, parsnip crisps,
red wine jus

Market Fresh Fish, with chefs accompaniment

Grilled Chicken Breast, butternut puree, sautéed
brussels sprouts, crisp speck

Dessert

Sticky Date Pudding, butterscotch sauce

Citrus Infused Crème Brulee, biscotti

Binnorie Brie Cheese, port and fig jam, lavosh



Family style

65 per person

For 4 or more people to share family style

Antipasto, marinated vegetables,
salumi, dips and feta

Salt and Pepper Squid, sweet chilli sauce

Cured Tasmanian Salmon, fennel and snow pea
shoots, orange chickpea miso dressing

Bourbon Aged Beef Tomahawk, mustards

Chunky Chips

Sautéed Brussels Sprout, with speck

Citrus Infused Crème Brulee, biscotti

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To Start

Antipasto

Marinated vegetables, salumi, dips and feta 27 (gfo)(vo)

Garlic Bread 10

Soup of the Moment 15 (gfo)

Truffled Mac and Cheese Croquettes
Truffle mayo 17

Country Pork Terrine

Cornichons, Davidson plum relish 19 (gfo)

Sydney Rock Oysters

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

Natural 6/27 12/49

Tempura 6/29 12/52

A Bit on the Side

Steakhouse Chips

9 (gf)

Sautéed Brussels Sprout

With speck 11

Wild Rocket, Walnuts, Beetroot and Orange Dressing

9 (gf)

Baby Leaves

chardonnay dressing 9 (gf)

Steamed Seasonal Vegetables

10 (gf)

Entrée

Salt and Pepper Squid

Sweet chilli sauce 19 (gf)

Japanese Wagyu Carpaccio

Crisp garlic, wasabi crème & sesame 27/48

Twice Cooked Pork Belly

Apple and radish salad, gin drunken raisins 26/45 (gf)

Cured Tasmanian Salmon

Fennel and snow pea shoots, orange chickpea miso dressing 24/43

Lightly Smoked then Slow Cooked Beef Short Rib

Skordalia, petite turnips, gremolata 27/54 (gf)

From the Chargrill

Eye Fillet of Beef, celeriac puree, parsnip crisps, red wine jus 100g27/200g 45 (gf)

Buttermilk Fried Chicken Breast Burger, chipotle aioli, slaw 24

Bourbon aged Beef Tomahawk, mustards 900g 98 (gf)

Beef Burger, pickled beetroot, cos, tomato, onion, special sauce 24

Cube roll, sesame and maple glazed sweet potato, tendon puff 300g 48 (gf)

Main Course

Master stock Braised Duck Maryland

Savoy cabbage, mushroom puree, pickled mixed mushroom, crisp black rice 29/44

Harissa Spiced Lamb Rump

Citrus infused couscous, baby carrots, chimichurri 44

Market Fresh Fish

With Chef's accompaniments 42

Grilled Chicken Breast

Butternut puree, sautéed Brussels sprouts, crisp speck 25/39

T-Bone Steak Florentine

Swiss brown mushrooms, kale, shaved parmesan, finished with truffle oil 400g 51 (gf)

Plants - Vegan

Roasted Heirloom Vegetables

Quinoa, baked pumpkin, minted coconut yoghurt 23 (gf)(ve)

Blackened Broccoli and Mushroom

Soba noodles, tofu puffs, vegan master stock 23/39 (ve)

Plant Bowl

Sweet potato and black rice, kale, fermented red cabbage, avocado, maple sesame dressing 31 (gf)(ve)

Dessert

Pecan Tart

Served with vanilla ice cream 17

Dark Chocolate Semifredo

Hazelnut praline 17 (gfo)

Baked Ricotta Cheesecake

Strawberry balsamic 17 (gf)

Ice-Cream Selection

Chocolate sauce, strawberries 2 scoops 13

Citrus 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

Romeos Fine Food

Dirty inc.

Black Forest Smokehouse

Alto Olives

Urban Beehive

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Legend

(v) Vegetarian (ve) Vegan

(gf) gluten free

(gfo) Gluten free on request

Some dishes may contain nuts.

Please make your server aware of allergies or dietary preferences.