

mobius

Mobius bar and grill	full	half
Crisp pork belly skewer, fennel salt*	31 (5)	19 (3)
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)
Soft shell crab bao, pickled vegetables, sambal	38 (5)	17 (2)
Salt and pepper squid, lime mayonnaise	29	17
Leek and tallegio cromesquis, voodoo bacon, tomato relish	35	23
Salt roasted heirloom vegetables, quinoa, goats curd, hazelnut dressing*	27	16
Ricotta gnocchi, an array of mushrooms, broccolini	39	24
Seared scallops, cauliflower cream, black pudding	44	26
Linguini with blue swimmer crab, chives, white wine cream	39	24
Smoked cauliflower and macadamia momo, tomato garlic chutney	29	21
Korean fried chicken, green papaya slaw, black rice	37	25
Smoked and braised neck of lamb, mushrooms, organic polenta	39	22
Barramundi, udon noodle, bok choy, master stock	45	26

*Tapastry by Justin North

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From the Grill

		full	half	bar & grill
Eye Fillet, potato rosti, spinach, mushroom sauce	200g	37	100g 24	
Wagyu Rump, onion textures, red wine jus	200g	49	100g 32	
Atlantic salmon, fennel, tomato, olives and capers	200g	43	100g 24	
T-Bone, oven roasted root vegetables, café de paris butter	400g	38		
Chicken Breast supreme, truffle mash, pancetta wafer	200g	29		

Sides

One for \$9, Two for \$17, Three for \$24

Triple cooked chips

Paris mash

Boiled vegetables, EVO oil

Baby leaves, chardonnay dressing

Parmesan slaw

Broccolini, almonds, bacon crumbs

Crinkle Cuts

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Desserts

Calamansi meringue tart, coca crumb, matcha ice cream	15
Chocolate for 2 <i>(25 minutes)</i>	29
<i>Dark chocolate soufflé; milk chocolate mousse with brownie soil, white chocolate ice cream sandwich, with macadamia</i>	
Tiramisu, served traditionally	12
Passionfruit crème brulee, honey and rosemary shortbread	16
Caramelised apple chouxnut, vanilla crème, sour cream glaze	16
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.