

# *mobius*

## To Start

### Marinated Olives

Stracciatella soft cheese, flatbread  
\$14

### Garlic Bread

\$9

### Sonoma Sourdough

Served with salted, and  
wakame infused Pepe Saya  
butter \$6

### Charcuterie Board

Salami, marinated vegetables,  
dips and cheeses, with grissini  
\$29

**Caviar 10g, on sour cream  
served with warm churros**

Yasa Osetra (UAE) \$85

Yarra Valley Salmon (Victoria) \$29

## Entree

### Baked Japanese Pumpkin

Ancient grains, mint coconut  
yoghurt, za'atar \$16 | \$29

### Oysters Natural

Signature Oysters, direct from  
the farmer (6) \$25 | (12) \$49

### Tempura Oysters

Wakame sesame salad,  
soy dressing (6) \$31 | (12) \$56

### Salt and Pepper Squid

Szechuan pepper spice mix,  
sweet chilli \$17 | \$29

### Kingfish Poke

Avocado, black rice, soy and  
wasabi dressing \$26 | \$39

## Mains

### Flat Iron Seared Chicken Breast

Sautéed asparagus and garden peas, parmesan cream \$28

### Crisp Skin Barramundi

Squid ink risotto, grilled octopus, sweetcorn puree \$27 | \$49

### Duck, Duck, Pork

Pan roasted duck breast, duck confit, crisp pancetta, savoy puree \$44

### Atlantic Salmon

Black barley, carrot textures \$26 | \$42

### King Mushroom "Scallops"

Pea tendrils, quinoa, preserved lemon dressing \$21 | \$39

### Hand Cut Rustic Pasta

Zucchini, ricotta and lemon zest \$21 | \$35

## To share

**Cape Grim** Tasmania pasture fed, average 900g \$89

Infused with Jack Daniels, and dry aged minimum 4 week, parmesan slaw and triple cooked chips

**Whole Chicken** Butterflied 1.4 kg \$55

Rubbed with smoked paprika and lemon, served with roasted sweet potato and skordalia

**Lamb Shoulder**, Milly Hill, NSW 1.2kg \$80

Slow cooked, served with flatbread, babaghanoush and garlic sauce

## From the Chargrill

**Black Angus Flank Steak** 'Rangers Valley Black Onyx' NSW

Smashed kiplers, miso burnt butter 150g \$29 | 300g \$49

**Lamb Backstrap** 'Milly Hill' NSW

Crisp neck, chickpea, eggplant puree, lemon garlic dressing 100g \$27 | 200g \$48

**Rump 'Minute' Steak** 'Rangers Valley Black Onyx' NSW

Black garlic and rosemary shoestring chips, slow roasted tomato 150g \$28 | 300g \$48

**T-Bone** 'Greenham Natural Beef pasture fed' Tasmania

Oven roasted root vegetables, café de Paris butter 400g \$47

**Beef Tenderloin** 'Riverine Grain Fed' Victoria

Potato gratin, sautéed mixed mushrooms 100g \$27 | 200g \$42

## Sides

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

• Triple cooked chips  
• Boiled vegetables  
• Rocket, pickled beetroot

• Cos leaves, hens egg, aioli  
• Baby leaves, chardonnay dressing  
• Green beans, harissa and almonds

• Parmesan slaw  
• Paris mash  
• Crinkle cuts

## Burger Grill

*All come with crinkle cuts.*

*Our beef burgers are a carefully  
selected blend of wagyu beef,  
lightly smoked before chargrilling.*

### The Cheeseburger

Special sauce, pickles and  
American cheese \$17

### The King

Bacon, peanut butter and  
cheese \$19

### All Day Breakfast

Hash brown, fried egg, bacon,  
slow roasted tomato, aioli \$20

### Garden Picking

Buffalo mozzarella, cos, slow  
roasted tomatoes and  
eggplant \$17

### Truffled Chicken

Herb and garlic breast,  
parmesan, truffle aioli \$19

### Classic Hot Dog

Frankfurt, yellow mustard,  
ketchup and gherkin  
relish \$14

### Dan's Weekender

Frankfurt, crisp bacon, slaw,  
shredded cheese, onion,  
mustard and ketchup \$18

### Cuban Sandwich

Citrus marinated pork, ham,  
pickles and cheese \$19

Extra patty \$4

More cheese \$2

Fried egg \$4

Piece of bacon \$2

Hash brown \$3

Avocado \$4