

mobius

Main

Sharing

Garlic bread 14
Add cheese 3

Oysters

Lemon, japanese dressing flying fish roe (GF)
Natural 1/2 doz/ 28, 1 doz/ 50
Baked with kilpatrick butter 1/2 doz /30 1 doz /54

Four cheese flatbread

Goats cheese , cream, cheese haloumi & parmesan cheese,
caramelised onion cherry tomato & fried basil, pine nuts (VEG)
18

Salt & szechwan pepper squid

Stir fried vegetable, fried noodle, sticky asian bbq
& yuzu sweet chilli aioli (GF) 27

Mixed mushroom arancini

Forest mushroom, miso shimji, sat agur blue,
pickled mushroom (veg) 24

Beef carpaccio

Seared wagyu, mizuna, parmesan, cappers, black garlic mustard,
white & yellow radish, brioche, sprouts (GF) 28

Chawanmushi salmon

Torched salmon, cream cheese, avocado, radish,
puffed wild rice, cucumber gel (GF) 26

Twice cooked pork belly

Glazed plum, tomato & Compressed watermelon,
fennel puree, fennel remoulade (GF) 27

(GF) gluten free
(VEG) vegetarian
(V) vegan

(Celiac guest please speak with staff)

Spice roasted Butternut pumpkin (GF,V)

Butternut pumpkin, maple glazed pepitas, macadamia
hummus, quinoa salsa & charred zucchini flower 27

Glazed duck (GF)

pan seared duck breast, bokchoy, lotus root, cherry tomato red curry sauce
& stir fried vegetable 33

Garlic mixed seafood Gnocchi

Prawn, salmon mussel, garlic, cherry tomato, dill crisp cappers & chilli flake 34

Off the Grill the way you like (GF)

Riverina Eye fillet	100g/36	200g/56
Riverina angus mb 2+ beef flank	41	
Mandalong valley Chicken supreme 250g	36	
Market fish fillet sustainable farmed 200g	44	

Served with green bean bundle, miso glazed onion & crisp leek with choice of
Jus, peppercorn, horseradish & chive hollandaise or mushroom sauce

To Accompany

8

Potato fries (GF,V)

Mobius seasoning, aioli

Petite garden salad (GF,V)

Cucumber, onion, cherry tomato, mixed leaf , carrot

Vegetable medley (GF,VEG)

Olive oil & feta

Miso roasted kipfler potatos (GF,V)

Kipfler potato, miso paste sesame topped with house Asian garnish

To end

Caramel cheesecake

vanilla cheesecake, caramel, chocolate
peanut nougat, biscuit crumb & toffee ice-cream 17

Chocolate hazelnut tart

Chocolate ganache tart, deep fried chocolate ice-cream toasted
hazelnuts & Nutella caramel 17

Artisan cheese selection

Selection of 3 cheeses, fig & port relish, muscatels, lavosh and
crackers (GFO) 24

Ice-cream/sorbet by the scoop

Chocolate, strawberry, carmel, vanilla, mango, lemon, raspberry,
served with meringue, marshmallow fresh berries 4.5 ea.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

All credit cards incur a 1.4% surcharge
15% public holiday surcharge applies.