

Explorational

Garlic & cream cheese damper 17
 Confit garlic, chive & cream cheese (2 piece's)

Oysters

Lemon, japanese dressing flying fish roe
 Natural 6.5
 Baked with xo butter 7.5

Rosemary fetta & onion flatbread 18
 habanero garlic butter caramelised onion fetta & rosemary

Bbq pork bites

Robata grilled pork, watermelon & pineapple relish, fennel papaya salad 26

Torched burrata

Robata grilled stone fruit, green mango gel. marinated olive, sourdough & torched burrata 26

Beef tataki

Seared wagyu, gherkin, capers, black garlic mustard, white & yellow radish, sourdough wafer, cured yolk 27

Compressed watermelon poke

Compressed watermelon, sesame soy soba noodle, Wakame, pickled radish, puffed tofu, carrot, cucumber, swiss brown mushroom 24

Salt & pepper squid (i)

Green papaya & mango, bean sprout, asian herb & nam chim dressing 26

Foundation

Spice rubbed pumpkin

Jamaican spiced pumpkin, maple glazed pepitas, macadamia hummus, quinoa salsa & charred zucchini vegan labneh 29

Glazed duck

pan seared duck breast, spiced beetroot relish, duck roulade, golden baby beet & five spice carrot puree 36

Yamba tiger prawn

Grilled tiger prawn, squid ink pasta, cherry tomato, bisque velouté, crisp capers & chive 36

Summer risotto

Mint, pea & zucchini risotto, parmesan spinach puree toasted pinenuts, asparagus & artichoke 28

Off the Grill the way you like

Riverina eye fillet 200g 58
 Scotch fillet 300g 50
 Cattleman's rib eye 500g (good for 2) 88
 Mandalong valley chicken supreme 250g 36
 Murray valley pork cutlets 350g 44
 Market fish fillet sustainable farmed 200g 41

Served with grilled snow pea, balsamic roasted tomato & onion relish with a choice of jus, peppercorn sauce, horseradish & chive hollandaise or mushroom sauce

To Accompany

13

Potato fries

Mobius seasoning with aioli

Petite garden salad

Cucumber, onion, cherry tomato, mixed leaf, carrot

Vegetable medley

Garlic butter & feta

Chive & truffle mash

Creamy mashed potato with truffle & chive

Sweet end

Caramel cinnamon brulee

caramel & cinnamon brulee, apple & rhubarb fried cigar with toffee ice-cream 17

Lemon & vanilla bombe

Passionfruit sponge, vanilla lemon mousse & torched meringue 17

Chocolate & orange cheesecake

Chocolate cheesecake, orange ganache, candied hazelnut & chocolate icecream 17

Artisan cheese selection

Selection of 3 cheeses, fig & port relish, muscatels, lavosh and crackers 25

Ice-cream/sorbet by the scoop

Chocolate, strawberry, caramel, vanilla, mango, lemon, raspberry, served with meringue, marshmallow fresh berries 5.5 ea.

All Seafood served is grown or harvested in Australian waters

Our squid which is MSC

Certified is imported



Our chefs are conscious of sourcing produce from local, sustainable suppliers to ensure we provide you with the freshest, tastiest and healthy menu options. At Mobius, some suppliers include locally sourced products such as Grima brother's foods, Export fresh, Humpty doo barramundi these are locally grown sustainably sourced and responsibly farmed.

Our suppliers play a crucial role in our mission. By providing us with the freshest highest quality produce. They help us create the exceptional dishes and help contribute to a thriving local community and economy.

At Mobius, we are committed to ensuring our guests benefit from our locally sourced menu and you have a unique and fresh dining experience. 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.