OUR MENU

PLEASE NOTE: *Our menu changes frequently and may vary.*

Freshly shucked rock oyster, natural add mezcal, lime +0.5; peach hotsauce & dill +0.5	7 ea
Charred cauliflower, tallow, hazelnut	15 ea
Swordfish belly skewer, zhoug, macadamia	16 ea
Crème fraîche and chive tart, Aquatir caviar	16 ea
MB9 Skirt skewer, sauce ravigote	16 ea
Canadian scallop, garlic & herb butter	15 ea
Woodfired Mooloolaba prawn, nam jim talay	15 ea
House made flatbread, labneh, pistachio, rose	17
South coast tuna, green olive	29
Pumpkin and tofu dumpling, yellow curry	25
Smashed cucumber, maple tahini, chilli crunch	24
Traditional wagyu tartare, croutons	28
Casarecce, burnt zucchini, furikake	36
Ulladulla swordfish, braised white bean, kelp	46
Charcoal chicken, tabouleh, toum	47
750g Icon XB MB6-7 rump, jus	129
Fire roasted pumpkin, Bisnu's curry, herbs	28
Shoestring fries	15
Leaves, soft herbs, champagne vinaigrette	14
Charred wombok, bilber butter, harissa crumb	24
Chocolate mousse, berries, honeycomb	16
Leche flan, crème fraîche chantilly	16
'Our baklava', orange blossom semifreddo, cinnamon sherbet	17

Set Menu 95 | 129

Available to all, required for groups of 6 and above.