

# Shared Menu

Duck parfait tart | blood plum  
Zucchini flower | scallop farci | carrot gastrique

Qld Wagyu tartare | basque piperade | soubise crème  
Gnocchi à la Parisienne | cabbage velouté | comte

Mahi Mahi | mussel velouté | chicory  
Dry-aged Duck breast | quince | cashew crème

Bbq jeruselum artichokes | fermented mustard | saltbush  
Butter lettuce | roasted pumpkin seed creme | kumquat

Feijoa white chocolate éclair

## Add Ons

C'est Bon sourdough | cultured butter - 12  
Appellation Oysters | smoked wagyu fat mignonette 6 - 34 | 12 - 62  
Moreton Bay bug éclair | caviar - 12

## Upgrades

Upgrade aged duck breast to wagyu bavette | bone marrow - 25pp  
(whole table only)

Crêpes suzette | mand-orange | lemon myrtle sorbet - 10pp  
(flambé table side, please allow 15 minutes)

Menus are subject to change depending on seasonality.  
Most dietaries can be accommodated with prior notice.