

SNACKS

Potato Scallop seaweed & vinegar 8

Gnocchi Fritto tuna, horseradish,
egg yolk 12

Raw Venison Tostada saltbush,
flowers 14

Fermented Potato Bread whipped
roe, dried roe 12
Add Oscietra Caviar 25

APPETISERS

Selection of Australian Seafood 68pp

Roasted Beetroot buffalo milk feta,
preserved cherry, kombu 36

Cured Snapper persimmon, sudachi, purple
daikon 39

MB9 Beef Tartare piquillo pepper, smoked
cheddar, sourdough 38

Salt Baked WA Marron saffron, bush
tomato, sprigarello 60

Southern Calamari grains & pulses, salted
green peach, walnut 42

Potato Gnocchi Fremantle octopus, nduja,
candied kumquat 38

Grilled Quail burnt onion, radicchio,
blackberry 46

BATHERS'

PAVILION

MAINS

Roasted Eggplant sambal, black sesame,
enoki mushrooms 49

Mooloolaba Swordfish bullhorn pepper,
fennel, chickpea 59

King George Whiting scallop, zucchini, pear,
vermouth 62

Kurobuta Pork native cranberry, tropea
onion, vanilla 60

Margra Lamb eggplant, gem lettuce, basil 62

Wollemi Duck bsapphire grape, black garlic,
hibiscus 65

Rangers Valley Wagyu MBS 7+
chestnut mushroom, artichoke, native pepper
berry 65

SIDES

Potatoes preserved lemon, mustard 16

Leaf Salad flowers, sunflower seed 14

Braised Roman Beans “almondine” 16

Grilled Carrots wild rice, goat curd 16

TO SHARE

Murray Cod sprouting broccoli, grapefruit,
almonds 105

500g Dry Aged Rib Eye biquinho peppers,
bone marrow, seaweed butter 135

DESSERT

Koshihikari Rice Custard berries, strawberry
gum, white balsamic 26

Chocolate passionfruit, tonka, caramel 26

White Peach Granita mascarpone, white
chocolate 26

Pineapple Sorbet olive oil, elderflower 18

OPENING HOURS

Lunch: Wednesday - Sunday

Dinner: Wednesday - Saturday

Minimum 2 courses Saturday, Sunday &
Public Holidays