



Pop-Up Menu #2

Omnivore

\$65pp
Mooloolaba King Prawns
Salsa Verde / Cucumber / Lime

-
Charcoal Roasted Lamb
Fig / Peppers / Spanish Onion

Seawater Potatoes
Dill / Saffron / Soft Herbs

Mooloolaba Spanner Crab
Celeriac / Crocodile / Dill
\$34

Emu Tartare
Burnt Shallot / Chilli / Yolk
\$34

K.F.D. ©
Jalapeño Cornbread / Sour Cream
\$48

Gunpowdered Wagyu Brisket
Green Tomato / Flat Bread* / Aioli
\$68

Herbivore

\$55pp
Tomato Tartare
Dill / Mustard / Chives

-
Watermelon Tataki
Mushrooms / Garlic / Ginger

Roasted Sweet Potato
Green Curry / Lychee / Coriander

Smoked Beetroot Tartare
Mustard / Macadamia / Capers
\$26

Charcoal Roasted Broccoli
Miso / Spinach / Quinoa
\$30

Smoked Pumpkin
Maple / Mustard / Pepitas
\$28

Fossilized Carrots
Dukkha / Curry / Macadamia
\$30

Inclusive Dining

Our menu is designed to cater for those with dietary requirements. All dishes are gluten-free and all herbivore dishes are plant-based, including the dessert. Other dietary requirements are easily accommodated, just ask and we will let you know your options.

**Gluten-free alternative available upon request*

To Share

Chocolate Nitro Meringue
Coconut / Berries
\$16