

TAKEAWAY MENU

small plates

BEEF TARTARE 16

caper, mustard, cured yolk, sourdough crouton

ARANCINI 15

beetroot, white bean cheese, chipotle hommus, za'atar

CHARGRILLED CHEESE BREADS 14

confit garlic, rosemary, mozzarella

ZUCCHINI FLOWER PIES 16

meaty 'fable' red wine & pepper filling, mushy peas, cider gravy

large plates

GNOCCHI ALLA VODKA 37

sunshine coast prawns, confit garlic crumb, garden herbs

CRUMBED BORROWDALE PORK CHOP 39

root vegetable slaw, burnt pear, lemon

BAKED GOLDBAND SNAPPER 35

almond & garlic puree, sour tomato, toasted rice, baharat

steak frites

SIRLOIN | NSW 38

grass fed, marble score 4+, sous vide for 2 hours in shallot oil and thyme

EYE FILLET | QLD 42

grass fed, sous vide for 2 hours in white miso

LITTLE ACRE OYSTER MUSHROOM STEAK | QLD 37

locally grown, pan seared with garlic, thyme & mustard

dessert

HANDCRAFTED STRAWBERRY & RHUBARB PIE 16

chantilly cream

kid's menu

SPAGHETTI 13

napoli, parmesan

CARBONARA 15

bacon, parmesan, cream, spinach

SHOESTRING FRIES 10

tomato sauce

TAKEAWAY PLANT-BASED MENU

small plates

ARANCINI 15

beetroot, white bean cheese, chipotle mayo

CHARGRILLED CHEESE BREADS 14

confit garlic, rosemary, vegan mozzarella

ZUCCHINI FLOWER PIES 16

meaty 'fable' red wine & pepper filling, mushy peas, cider gravy

large plates

GNOCCHI ALLA VODKA 29

plant-based pork & fennel sausage, confit garlic crumb

LIONS MANE MUSHROOM SCHNITTY 39

root vegetable slaw, burnt pear, lemon

MUSHROOM STEAK FRITES 37

locally grown, pan seared with garlic, thyme & mustard

sides

BUTTERHEAD LETTUCE 13

black garlic caesar dressing, baked shiitake, lemon

ROASTED CAULIFLOWER 16

aromatic korma, mint & coconut sauce, pomegranate

FARM GREENS 14

mushroom XO, sesame

ROSEMARY SALTED FRIES 10

house aioli

dessert

CHOC ONSLAUGHT 17

ganache, olive oil semifreddo, raspberry, passionfruit, choc shards

HANDCRAFTED STRAWBERRY & RHUBARB PIES

vegan ice cream