

# S E R V I

## **Cold & snack bar**

- 'Sinuglaw' bluefin tuna, smoked grapes, pork chicharon 32
- Seared kangaroo 'kilawin', wood-roast bone marrow, toast 26
- 'Selat lumpia' smoked pineapple, spiced coconut, caviar 24 2<sup>pc</sup> v

## **Crispy things**

- 'Kare kare', hash brown, peanut sauce, herbs, salted duck egg 26 2<sup>pc</sup> v
- 'McScallop' Abrolhos scallop, crab fat sauce, pandesal 24 2<sup>pc</sup>
- 'Inasal' Woodfired flatbread, chicken skin, annatto, duck yolk 24

## **From the wood fire**

- Mooloolaba king prawns, smoked Mindanao buro butter 32 2<sup>pc</sup>
- Gippsland lamb ribs, sticky 'adobo' sauce 32
- Wood roasted pig's head 'sisig' tacos, egg butter, calamansi 28 2<sup>pc</sup>
- Cabbage 'tocino', organic savoy cabbage, roasted garlic 26 v
- Port Lincoln calamari, smoked 'longganisa' nduja 32

## **Larger plates from the fire**

- 'Lechon' Western Plains pork belly, peach palapa, Tanduay rum jus 58
- Loddon Estate duck, roasted bone jus, banana ketchup 55
- Local blue eye cod, Mindanao 'alavar' sambal 62
- Grass-fed rump cap, Pinoy chimichurri, Tanduay rum jus 59

## **Sides**

- 'Tosilog' garlic claypot rice, smoked pork tocino, duck yolk 28
- Wood roasted kangkung, 'aligue' crab fat, coconut 22 v
- 'Ensalada lato' heirloom tomato, seagrapes, shallot, pinakurat 16 v
- Steamed organic jasmine rice 6 v

## **Dessert**

- 'Cassava cake' smoked brown butter ice cream 19
- 'Leche flan', coffee and Diplomatico rum sauce 21
- Mango float, QLD mango, Graham cracker, smoked cream 19

## **Chef's Feed Me \$99**

**Matched wines \$75pp**

v - vegan or can be vegan

\*Weekend (10%) and Public Holiday (15%) Surcharge Applies\*