

Cold & snack bar

- 'Kinilaw' QLD swordfish, pink peppercorn, daikon 32
Seared kangaroo 'kilawin', wood-roast bone marrow, toast 26
'Selat lumpia' smoked pineapple, spiced coconut, caviar 24 2^{pc} v

Crispy things

- 'Kare kare', hash brown, peanut sauce, herbs, salted duck egg 26 2^{pc} v
'McPrawn' Mooloolaba king prawn, crab fat, atchara, pandesal 32 2^{pc}
'Inasal' Woodfired flatbread, chicken skin, annatto, duck yolk 24

From the wood fire

- Shark Bay scallops, smoked palapa butter 28 2^{pc}
Gippsland lamb ribs, 'caldereta' sauce, roasted tomato 32
Wood roasted pig's head 'sisig' tacos, egg butter, calamansi 28 2^{pc}
Cabbage 'tocino', organic savoy cabbage, roasted garlic 26 v
Port Lincoln calamari, 'adobong pusit' squid ink 32

Larger plates from the fire

- 'Lechon' Western Plains pork belly, peach palapa, Tanduay rum jus 58
'Inasal' Aurum Poultry native chicken, sawsawan 56
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