

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 34 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 34

Wood roasted pig's head 'sisig' tacos, egg butter, calamansi 28 2^{pc}

Cabbage 'tocino', organic savoy cabbage, roasted garlic 28 v

Port Lincoln calamari, 'adobong pusit' squid ink 34

Larger plates from the fire

'Western Plains pork neck 'tocino', green apple hot sauce 59

'Inasal' Aurum Poultry native chicken, sawsawan 56

Rainbow trout, pippies, coconut, Serai Wine butter 62

Marble 9 wagyu, sambal, Don Papa rum jus 69

+ *Mindanao flat bread w/ Wagyu fat 9*

Sides

'Kalo kalo' Lamb shoulder claypot rice, duck yolk 28

Mindanao flat bread, spiced adobo butter 14

Wood roasted Warrigul greens, 'aligue' crab fat, coconut 22 v

Steamed organic jasmine rice 6 v

Dessert

'Cassava cake' smoked brown butter ice cream 19

'Leche flan', batuan caramelle 21

'Buko pandan' magnum, smoked coconut cream 12

Chef's Feed Me \$105**Matched wines \$79pp**

v - vegan or can be vegan

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