SERAI

Cold & snack bar

'Kinilaw' Ora king salmon, marble 9 beef tartare, jicama, pinakurat, beef chicharon 35

Seared kangaroo 'kilawin', wood-roast bone marrow, toast 27

'Selat lumpia' smoked pineapple, spiced coconut, caviar 26 2pc v

Crispy things

'Kare kare', hash brown, peanut sauce, herbs, salted duck egg 28 2pc v

'McPrawn' Mooloolaba king prawn, crab fat, atchara, pandesal 36 2pc

'Inasal' Woodfired flatbread, chicken skin, annatto, duck yolk 25

From the wood fire

Shark Bay scallops, smoked palapa butter 30 2pc

'Sinampalukan' Gippsland lamb ribs, tamarind caramel, pinoy chimichurri 35

Wood roasted pig's head 'sisig' tacos, egg butter, calamansi 30 2pc

Cabbage 'tocino', organic savoy cabbage, roasted garlic 29 v

Local Corner Inlet calamari, spiced longganisa butter 33

Larger plates from the fire

'Western Plains pork neck 'tocino', green apple hot sauce 60

'Inasal' Aurum Poultry native chicken, sawsawan 57

Rainbow trout, banana leaf, heriloom tomato sambal 63

Black opal wagyu, coconut au poivre peppercorn sauce 63
\+ *Mindanao flat bread w/ Wagyu fat 9*

Sides

'Tapsilog' Black Angus beef, garlic claypot rice, duck yolk, calamansi 29

Mindanao flat bread, spiced adobo butter 15

Spring yellow beans, sweet & spicy dilis, calamansi 19

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

Steamed organic jasmine rice 7 v

Dessert

'Cassava cake' smoked brown butter ice cream 19

'Leche flan' brulee, berries, Kasama rum caramel 21

Milo magnum, puffed rice, dark chocolate, calamansi 13ea

Chef's Feed Me $105

Matched wines $79pp

v - vegan or can be vegan

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

Please be advised that food prepared here may contain these traces of dairy, eggs, wheat, nuts, sesame, fish, and shellfish. If you have a food allergy or special dietary requirement, please inform a member of our staff before ordering.