

BREAKFAST

Grilled Sourdough toast Cuttaway Creek seasonal preserves 9

Meredith's sheep milk yoghurt 'Colony' honey, toasted muesli 9

Soaked muesli with Australian grains House-made coconut yoghurt, seasonal fruits + flowers 14

Organic barley porridge Grapes, crème fraîche, pear compote 14

Short ribs hash Fried free range eggs, avocado 18

Ocean trout tataki Pickled vegetable salad, poached eggs 18

Petuna smoked salmon 62° eggs, arugula 18

Beans with basil pistou Roasted peppers, house-made tomato sauce + toast 11
Add chorizo 5

Free range egg white omelet Kale, feta, pine nuts, smokey boerewor sausage 18

Signature French toasts Freeze dried mandarin, crème fraîche + tons of strawberries 16

Free range eggs your way Vine tomato, toast 14
Sides (Bacon/ Chorizo/ Mushrooms/ Feta) 3 each

LUNCH & DINNER

TO BEGIN

Oysters w/ mountain pepper granita & finger lime caviar

Coffin Bay Pacifics 3pcs/6pcs 15/30

Native Rock oysters 3pcs/6pcs 15/30

House Made Charcuterie pickles 22

SMALL

Local Beets Honey comb, preserved lemon 14

Compressed Watermelon Goat milk's feta, crispy capers 15

Vannella Burrata Roasted Portobello, baby spinach 16

Caramelized Goat Cheese Tart Slow roasted onions, vino cotto 14

Cured Petuna Trout Cucumber, herbs 18

Tajima M5 Wagyu Flank Tataki Karkalla beach greens, condiments 18

Hervey Bay Scallops Black pudding, yuzu kosho 20

Yellow Fin Tuna Poke Quail egg, soy & ginger 24

Duck & Pork Rilette Fennel, brioche 19

LARGE

Pumpkin & Ricotta Gnocchi Dukkah, fig 22

Mooloolaba Prawns Linguine Bisque, edamame 34

Cone Bay Barramundi Chorizo, coorong pipis, parsnip 36

Free Range Spatchcock Barley risotto, creamy leeks, baby corn 35

Byron Bay Berkshire Pork Belly Carrots, lentils 34

Cape Grim Short Ribs Braised radish, grilled romaine 36

Darling Downs Grainge Beef Eye Fillet Bone Marrow. kipler potatoes 38

SHARES

(choose 2 sides)

Grilled Dry Aged Pinnical Beef Bone In Rib Eye 78

Wild Clover Confit Lamb Shoulder 82

Catch Of The Day Steamed or roasted whole - Market Price

ON THE SIDE

Northern Beaches Baby Corn Char-grilled, chipotle butter 10

Grima Brother Farm Vegetables Seasonal collection of baby vegetables 14

Baby Gem Bacon crème fraiche, pickled red onion 11

Choi Farm's Mushrooms Slow cooked in garlic butter 12

Duck Fat Kipfler Potatoes Cajun seasoning 10

Grilled Sourdough Pepe Saya butter - 4 Per Person

CHEESE & SWEET NOTES

Daily Cheese Selection Baby figs, peach + muscatel chutney 16

Figs olive oil cakem whipped mascarpone & honey, blood orange sorbet 14

Chocolate Souffle Malden sea salt, caramel ice cream 14

Modern Pavlova passion fruits, berries, meringue 14

SHARING MENU

(for 2 or more) 65 per person

Sharing menu features some of Silvester's
favourites & is designed for sharing

Coffin Bay Pacific Oysters mountain pepper granita & finger lime caviar

Vannella Burrata Roasted Portobello, baby spinach

Hervey Bay Scallops Black pudding, yuzu kosho

Cone Bay Barramundi Chorizo, coorong pipis, parsnip

Darling Downs Grainge Beef Eye Fillet Bone marrow, kipfler potatoes

Dessert Chef's Choice