

ANTIPASTI & CHARCUTERIE

Charred corn and chickpea hummus	15
Romesco and borettane onions	15
Pickled sardine escabeche (a)	18
Cured and sliced platter, cappocolo, bresaola, chorizo, pickles, baguette	55

RAW

Freshly shucked oysters (a)	7
Oscietra caviar (30g), savoury churro, jalapeño sour cream	185
Scallop (i), kiwi aguachile, jicama, coriander oil	13
Hiramasa Kingfish ceviche (a), jerusalem artichoke leche de tigre, charcoal oil	30
Ora King salmon ceviche (i), sweet corn custard, passionfruit leche de tigre	24

MASA & STARTERS

Mooloolaba spanner crab churro (a), cucumber, apple, jalapeño	22
Bug taco al pastor (m), pineapple and fennel salad, tepache	22
Braised goat taco, gochujang, fermented grape, hibiscus	16
Soy carne empanada, almond aji blanco, smoked oil	12
Beef tostada, fermented chilli, smoked agretti, taki kombu	13
Papa rellena, potato, kangaroo, ají verde, coriander oil	12

MAINS

Ballina King prawn moqueca (a), coriander oil	58
Crispy skin barramundi (a), pearl barley risotto, lacto fermented ancho chilli, diamond clams	65
Slow cooked short rib al pastor, ají amarillo, pineapple	90
Lamb rump 250g, coal roasted poblano salsa, confit garlic, preserved lemons	65

ASADOS

Ask our staff for our sauce selection	4
Rainbow trout a la Talla (a), fermented chilli, seeded mustard	65
Charred half marinated chicken, jus	56
Angus Rib Eye (350g - Riverine, QLD), chimichurri, jus	75
Wagyu Sirloin MB5+ (500g - Darling Downs, QLD), chimichurri, jus	135
Tomahawk MB3+ (Rangers Valley, NSW), chimichurri, jus	MP

SIDES & SALADS

Roasted brussel sprouts, pumpkin mole, pepita praline, lardo	20
Root vegetable salad, macadamia mole, oaxaca chilli	18
Crushed potatoes and lemon myrtle	18
Seasonal vegetables, brown butter, salsa pebre	18
Currumbin Valley herb salad, ají, lime	18
Mix of heritage corn tortillas (4)	6
Tortilla chips (6)	3

DESSERT

Pavlova, Beudi agave, seasonal fruit, lime sorbet	18
Mibrasa smoked quince crème brûlée	18
Manjari chocolate tostada, banana parfait, peanut butter mousse, tamarind	18