



ENTREES / SHARE PLATES

MARKET OYSTERS 'shucked to order' 3.5ea
pomegranate, chardonnay verjus

HOUSE BAKED PANE SCIOTTO 9
'bee one third' honey, smoked butter, burnt vanilla

HINTERLAND ZUCCHINI FLOWERS 6ea
scamorza, caramelised onion, harissa

DEVILLED BEEF CROQUETAS 13
air-dried wagyu, egg, green goddess sauce

DUCK LIVER PARFAIT 17
PX jelly, house pickle, truffle snow, torn bread

THE WOODEN MEAT BOARD #6 22
smoked brisket pastrami, chilli & fennel lonza, spreadable pig, squid ink
grissini, aged rosemary rind manchego, wild olives, house pickles
add duck liver parfait 5

MAIN

PIG WITH ONION 36

slow braised belly pork, soubise, onion petal, ash, red wine pear, pencil
leek, pig sauce

SPICED PUMPKIN & FETA AGNOLOTTI 34

honey walnut, wilted spinach, burnt garlic & marjoram butter,
cured egg yolk, aged parmesan

SCALLOPS & SNAILS 38

King Island scallops, glass house mountain snails, capellini, garlic, smoked
roe butter emulsion, chervil

BBQ SPRING CHICKEN 35

char-grilled spatchcock, spring peas, triple smoked pig, goats curd,
pomegranate molasses, almond, mint

DUCK WITH ROOTS 37

Confit duck leg, carrot puree, golden syrup glazed parsnip, pickled baby
roots, mandarin caviar, pistachio shard

DARLING DOWNS WAGYU RIB FILLET 48

marble score of 7+, smoke & flame, Italian slaw, shoestring, porcini butter,
veal bone jus

SIDES

porcini salted shoestring fries, confit garlic mayo 9

Italian slaw 8

spring pea salad 8

char-grilled market greens 10

torn house pane sciocco, olive oil, smoked salt 6

BRICK OVEN PIZZA

GARLIC FLAT BREAD 14

confit garlic | mozzarella | rosemary | smoked salt

MARGHERITA 18

tomato | fior de latte | basil

PEPPERONI 20

garlic | chilli | oven-dried tomato | mozzarella | oregano

WARHORSE 21

napoli | white anchovy | olives | artichoke | capers |
air-dried beef

THE VIKING 20

butternut pumpkin | danish viking blue cheese | spinach |
green olive | sage

BLACK SHEEP 22

pulled lamb | beetroot | smoked goats cheese | onion | mint

THE MATADOR 24

prawns | chorizo | baby tomato | sherry onion | manchego
| coriander

THE DRUNKEN PIG 24

pork belly | bacon | pepperoni | spicy bourbon bbq sauce | mozzarella |
dill pickle |

gluten free 3.5 add-ons available

DESSERT

MASCARPONE PANNA COTTA 14

lemon myrtle curd, Italian meringue, pistachio dust

THE BROKEN BEE-HIVE 16

'bee one third' & house honeycomb, lavender milk gel, dark chocolate
ganache, beetroot, soil

NOT YOUR MUM'S STRAWBERRIES & CREAM 15

Stanthorpe strawberries, meander valley clotted cream, basil, rose,
freeze dried balsamic, house marshmallow

THE WOODEN CHEESE BOARD 21

Our weekly selection of cheeses w accompaniments & house lavosh
Waiter will advise

TO ACCOMPANY

Vasse Felix Cane Cut Semillon '13, Margaret River WA 10

Seppeltsfield Para Grand Tawny NV, Barossa Valley SA 8

Penfolds Grandfather Rare Tawny NV, South Eastern AUS 22