

volume one

sourdough, EVOO, smoked salt 4ea
+ maple mustard butter 3

oyster natural // champagne mignonette 6.5

warmed olives, spiced nuts 10

corn ribs, kombu salt, crying tiger mayo 16

cheese croquette, mustard aioli, cornichon 8

mushroom parfait toast, shiitake, pickled shallot 8

smoked trout rilette, rye crisp, sour cucumber, dill 8

volume two

king fish, jalapeño, coconut kaffir, cucumber 26

beef tartare, bonito mayo, kohlrabi, egg yolk, cassava crisp 25

prawn tortellini, laksa, samphire, roe, fingerlime 24/40

stracciatella, grilled peach, charcuterie x.o, basil, crostini 23

fried squid, pickled chilli, black lemon, aleppo 23

volume three

pork belly, roasted onion, pea, sorrel, vermouth 40

cauliflower, Milawa brie, raisin agrodolce, hazelnut 36

MB3+ scotch fillet, sauce bordelaise, chips 65

barramundi, leek, mussel, chowder 42

dry aged duck, nectarine, fennel, lavender 45

along side

triple cooked chips, black garlic, salt + vinegar 13

grilled broccolini, whipped anchovy, gremolata, garlic 13

cos wedge, green goddess, pangrattato, grana padano 13

volume four

fig leaf creme caramel, honeycomb, white chocolate, Milawa mead 19

strawberry cremeux, kaffir, rosewater, strawberries 19

milk chocolate ganache, hazelnut daquoise, salted caramel 19