

VANITAS

TO START

Oysters, natural with raspberry vinegar granita (S,GF,DF)

1 for 6, twelve for 70

Add Siberian Osetra Caviar 10g 85

Siberian Osetra Caviar 10g, spelt blini, capers, chives, shallot 149

FIRST COURSE

Beetroot carpaccio, pickled beetroot, Woodside goat's cheese, wattle seed, pine nuts,
white truffle dressing (V,GF,N) 29

Moreton Bay bug, kohlrabi remoulade, apple gel, finger lime, bronze fennel, shiso
(GF,S) 36

Brisbane Valley quail, Jamón ibérico granola, baby gem lettuce, smoked corn, pickled
shiitake (N) 33

Abrolhos Island scallops, handpicked spanner crab, custard apple, yuzu, lemon balm
(GF,S) 34

MAIN COURSE

Phoenix wagyu tenderloin MB6+, bone marrow doughnut, salt-baked celeriac,
warrigal greens, tarragon emulsion 64

Tasmanian grass-fed lamb, butternut squash puree, beluga lentils, sheep's yoghurt,
toasted barley, pickled walnut gel (N) 54

Mooloolaba swordfish, Fremantle octopus, heirloom tomatoes, romesco, avocado,
smoked potato (GF, N) 52

Agnolotti of ricotta, Byron Bay mushrooms, broad bean,
confit egg yolk, truffle pecorino (V) 39

SIDE PLATES

Pomme puree, caramelised butter (V,GF) 13

Baby gem lettuce, pickled onion, radish, heirloom tomatoes,
vinaigrette (VG,GF) 13

Butter beans, mountain pepper, smoked garlic vinaigrette (VG,GF) 13



S - Contains Shellfish, N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG - Vegan
A 15% surcharge will apply to all food and beverages on public holidays

VANITAS

DESSERT SELECTION

Chocolate tart, Caraibe 66%, bourbon vanilla, guanaja sable 24

Celebration of citrus, yuzu cremeux, spiced mandarin sorbet, thyme sable, orange poppy, Cointreau 26

Purtons Pride chestnuts, green apple, Valrhona Dulcey ganache, cinnamon sable, pear vanilla (N) 26

Affogato, caramelia parfait, liquor shot, espresso 28

CHEF'S CHEESE SELECTION

Please ask your host for this week's cheese selection

Accompanied with house-made preserves, glazed pear, muscatels, oat biscuits and fennel seed lavosh

One Cheese 12

Two Cheese 23

Signature Three Cheese Plate 36



S - Contains Shellfish, N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG - Vegan
A 15% surcharge will apply to all food and beverages on public holidays

VANITAS

SIGNATURE SIX-COURSE DEGUSTAZIONE

Beetroot carpaccio, pickled beetroot, Woodside goat's cheese, wattle seed, pine nuts,
white truffle dressing (V,GF,N)



Moreton Bay bug, kohlrabi remoulade, apple gel, finger lime, bronze fennel,
shiso (GF,S)



Brisbane Valley quail, Jamón ibérico granola, baby gem lettuce, smoked corn,
pickled shiitake (N)



Phoenix wagyu 48hour short rib MB4+, bone marrow doughnut, salt-baked celeriac,
warrigal greens, tarragon emulsion



La surprise de saison



Chocolate tart, Caraibe 66%, bourbon vanilla, guanaja sable

238 per person including paired wines
158 per person

Advance reservation required



S - Contains Shellfish, N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG - Vegan
A 15% surcharge will apply to all food and beverages on public holidays

VANITAS

SIGNATURE SIX-COURSE VEGETARIAN DEGUSTATION

Beetroot carpaccio, pickled beetroot, Woodside goat's cheese, wattle seed, pine nuts,
white truffle dressing (V,GF,N)



Tempura zucchini flower, Taleggio, puffed barley, fennel, pear



Honey glazed butternut squash, hazelnut dukkha, pepitas, avocado, chilli threads,
lime and coriander aquafaba



Agnolotti of ricotta, Byron Bay mushrooms, broad beans,
confit egg yolk, truffle pecorino



La surprise de saison



Chocolate tart, Caraibe 66%, bourbon vanilla, guanaja sable

205 per person including paired wines
125 per person

Advance reservation required
Vegan alternative menu available upon request



S - Contains Shellfish, N - Contains Nuts, GF - Gluten Free, V - Vegetarian, VG - Vegan
A 15% surcharge will apply to all food and beverages on public holidays