

Appetizers

Artisan Bread, Whipped Butter *agf*

4

Marinated Mixed Olives, Chili, Garlic, Rosemary *gf*

6

Ortiz Anchovies, Grilled Flat Bread, Salsa Verde *agf*

19

Gnocco Fritto, Prosciutto di Parma, Basil, Vine Tomato, Burrata, Black Olives *agf*

16

Ranger Valley NSW, Beef Croquettes, Burnt Honey Dressing

14

Lamb Spiedini, Charred Mushrooms, Black Garlic, Labneh *gf*

17

Whipped Qld Goats Cheese, Organic Beetroot, Truffle Honey, Rye Wafers *agf*

13

Entrees

Clear Valley Canadian Scallops, Soften Leeks on Puff Pastry, Citrus Salad and Orange Beurre Blanc Sauce *agf*

27

White Wine Braised NSW Rabbit Risotto, Spinach, Green Olives, Marjoram *gf*

27/36

Grilled Gold Coast King Prawns, Garlic and Pernod Butter *gf*

30

8 Hour Braised Pork Belly, Fermented Shrimp Paste, Pickled Octopus Salad *gf*

26

Baked Cheese Soufflé, Roasted Hazelnuts, Spiced Beetroot Caramel

24

Oysters Natural, Shucked to order, Lemon *gf*
or Red Wine Shallots, Black Pepper *gf*

5

agf available to accommodate gluten free | *gf* gluten free

Please advise your waiter for all dietary requirements

All Credit Cards Incur a 1.5% Surcharge

Mains

Spencer Gulf, Sea Farmed Kingfish, Sautéed Chorizo, Squid, Celeriac, Black Garlic Sweet
Pepper Jus Gras *gf*

43

Coral Coast North QLD, Sea Farmed Barramundi, Braised Veal Osso Bucco, Lemon Noodles

43

Sovereign VIC, Lamb Loin, Crumbed Porcini Mushrooms, French Beans, Herbed Polenta,
Lamb Jus Gras *agf*

46

Grimaud NSW, Smoked Duck, Maple Glaze, Buttered Cabbage, Walnuts, Pepper Duck Jus *gf*

47

Mount Cotton QLD, Lemon Buttered Chicken Breast, Kettle Sprouts, Creamed Potato,
White Wine Jus *gf*

45

Grill

Ranger Valley, NSW, Wagyu Striploin 5+ Marble Score, 220grm, New England

59

Maranoa Region Royal Dry Aged OP Rib Eye 400gr West of Brisbane QLD

69

Acadia Valley Eye Fillet, 200gr, Pasture Fed, Central Highlands Region QLD

48

Grilled Meats are served with Creamy Mash, Picked Watercress, Onion Rings, Smoked Bone
Marrow Butter and Red Wine Jus *gf*

Sides

12

Alchemy Creamy Mash *gf*

Shoe String Chips, Aioli

Rocket, Parmesan, Lemon Dressing *gf*

French Beans, Shallot, Smoked BBQ Sauce *gf*

Roasted Cauliflower, Soaked Raisins, Sweet Curry Sauce *gf*

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Sweets

Rum Soaked BaBa, Nitrogen Marsala Cream, Strawberries, Dark Chocolate Ganache
17

Baked Spiced Apple, Black Berry Pate e Brik, White Chocolate Cream, Vanilla Caramel,
Black Berry Ice Cream
17

Truffle Honey Panna Cotta, Yellow Raisins, Amaretti Crumble, Chocolate Glass *agf*
17

North QLD Banana Soufflé, Brandy Banana Compote, Salted Caramel Vanilla Ice Cream *gf*
17

Hot Chocolate Marbre, Honey Comb, Mixed Berry Yoghurt Ice Cream *gf*
17

Armagnac Infused Seasonal Fruits with Vanilla, Lime and Coconut Sorbet *gf*,
15

Affogato, Vanilla Ice Cream, Add Liqueur *agf*
12/16

Liquid Nitrogen Experience with Chef
Sweet Gastronomic Nibbles
10

Cheese

Cheese 15 | 2 Cheeses 25 | 3 Cheeses 35

Will Studd Le Conquerant Grand Camembert, France
Pasteurized Cows Milk,

Pyengana Cheddar, Pyengana, TAS
Hard Clothed Wrapped, Sharp and Crumbly with Rich Textures

Dolce Gorgonzola, Milan ITL
Cows Milk, Soft and Creamy, Rich in Fat, with Pleasant Aromas and Taste

La Couronne Fort Aged Comte 18mth, France
Unpasteurized (raw) Cows' milk

*All Cheeses served with Fruit Chutney, Raisin Puree, Lavosh
and House Made Breads *agf**

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Vegetarian/Vegan

Artisan Bread, Whipped Butter *agf*

4

Marinated Mixed Olives, Chilli, Garlic, Rosemary *gf*

6

Gnocco Fritto, Mozzarella, Basil, Vine Tomatoes Black Olive Crumble *agf*

12

Whipped QLD Goats Cheese, Organic Beetroots, Truffle Honey, Rye Wafers *agf*

13

Baked Cheese Soufflé, Roasted Hazelnuts, Spiced Beetroot Caramel *veg*

24

Grilled Flat Bread, Charred Mushrooms, Salsa Verde, Black Garlic *agf*

15/24

White Wine Risotto, Confit Leeks, Truffle Spinach, Green Olives, Marjoram *gf*

26/34

Truffle Herb Polenta, Crumbed Porcini, French Beans, Petit Bouche Leafs

25/36

Roasted Cauliflower, Soaked Raisins, Fried Leafs, Sweet Curry Dressing *gf*

22/31

Soften Leeks on Puff Pastry, Citrus Salad and

Orange Beurre Blanc Sauce

21/31

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Degustation

\$132pp for 6 Courses

\$148pp for 7 Courses

\$197pp with Matching Wines for 6 Courses

\$213pp with Matching Wines for 7 Courses

South Australian King Fish Ceviche, Braised Shitake, Ginger, Kombu and Dashi Broth *gf*
2015 Heskett Estate, Bland de Noir, Macedon, VIC

Clear Valley Canadian Scallops, Soften Leeks on Puff Pastry, Citrus Salad and
Orange Beurre Blanc Sauce *agf*
2015 Willoughby Park Kalgan River, Riesling, Great Southern, WA

White Wine Braised NSW Rabbit Risotto, Spinach, Green Olives, Marjoram *gf*
Chalk Hill, Fiano, McLaren Vale, SA

8 Hour Braised Pork Belly, Fermented Shrimp Paste, Pickled Octopus Salad *gf*
Waipara Hills, Pinot Noir, Marlborough, NZ

Ranger Valley, NSW, Wagyu Striploin 5+ Marble Score, Oven Baked Cipollini Onions,
Bone Marrow Red Wine Sauce *gf*
Vine Mind, Shiraz Malbec, Clare Valley, SA

Baked Spiced Apple, Black Berry Pate e Brik, White Chocolate Cream, Vanilla Caramel,
Black Berry Ice Cream
Alchemy's Blackberry Orange Cocktail

Will Studd Le Conquerant Grand Camembert, France
Pasteurized Cows Milk, Baked Camembert with Garlic, Rosemary, Chili *agf*
(This dish is only available shared by two guests and individually charged)
2014 Chateaux Bel Air Gassies, Bordeaux, FR

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