

VANITAS

TO START

Oysters, natural with raspberry vinegar granita (S) (GF) (DF)
1 for 6, twelve for 70

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

FIRST COURSE

Ocean trout tartare, fragrant mud crab, Tasmanian wasabi, smoked soy,
avocado, finger lime (S) 31

Heirloom beetroot tart, sweet and sour onion, sheep's milk yoghurt,
ironbark honey, macadamia (V,N) 29

Bay lobster and scallop tortellini, lobster foam, sunchoke, bronze fennel,
native beach herbs (S) 35

Brisbane valley quail, jamon iberico granola, smoked corn,
pickled shimeji, mini gem heart 33

MAIN COURSE

Warilba organic grass-fed lamb, butternut squash, pickled walnut gel,
spring peas, labneh 55

Macquarie Downs wagyu sirloin MB6+, truffled pommes dauphine,
heritage carrot, pearl onion, veal jus 58

Coral trout, Abrolhos Island scallop, cauliflower textures, asparagus,
confit leek, verjuice butter (GF,S) 58

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

SIDE PLATES

Fingerling potatoes, tarragon butter, smoked bread crumb (V) 13

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

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



VANITAS

DESSERT SELECTION

Signature mille feuille, coconut opalys, cherry, caramellata sfoglia, cacao nib ice cream 24

Bombe alaska, raspberry, limoncello sorbet, coconut dacquoise, kalamansi curd (GF) 26

Affogato, caramelia parfait, liquor shot, espresso 28

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

CHEF'S CHEESE SELECTION

Please ask your host for this month's 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



VANITAS

SIGNATURE SIX-COURSE DEGUSTAZIONE

Heirloom beetroot tart, sweet and sour onion, sheep's milk yoghurt,
ironbark honey, macadamia (V,N)



Bay lobster and scallop tortellini, lobster foam, sunchoke, bronze fennel,
native beach herbs (S)



Brisbane valley quail, jamon iberico granola, smoked corn,
pickled shimeji, mini gem heart



Macquarie Downs 48hr wagyu short rib MB4+, truffled pommes
dauphine, heritage carrot, pearl onion, veal jus



La surprise de saison



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

238 per person including paired wines
158 per person

Advance reservation required



VANITAS

SIGNATURE SIX-COURSE VEGETARIAN DEGUSTAZIONE

Pea shot panna cotta, puffed barley, persian fetta, nectarine, fennel



Heirloom beetroot tart, sweet and sour onion, sheep's milk yoghurt,
ironbark honey, macadamia (N)



Honey glazed butternut squash, fermented chilli, hazelnut dukkha,
pepita, spring peas, 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

