

THE  
**ELANDRA**  
 MISSION BEACH

**Bread**

Mad baker sunflower loaf, preserved lemon butter 11

**Snacks**

Wild Australian olives 11

Pita, hummus, pickled walnut, za'atar 10 pp

Cured salmon, taramasalata, olive, toast 14 pp

Mushroom skewer, tare, pickled ginger, green onion 11 pp

Falafel, sundried tomato, whipped tahini 12 pp

Beef tostada, avocado, Oaxaca, coriander, lime 15 pp

Pork rillette, baguette, cornichon, caper 13 pp

Smoked barramundi croquette, lemon puree, chive 13 pp

Chicken mar hor, cassava, pineapple, chilli, kaffir lime 12 pp

**Entree**

Pacific oysters, raspberry mignonette 30

Scallops, okonomiyaki, spicy mayonnaise, spring onion, tobiko 30

Beef tataki, crispy chilli, ginger, shallot, peanut 31

Spencer Gulf kingfish, sour orange, jalapeno, tomato, cucumber 30

Borrowdale pork skewer, coconut sambal, kaffir lime, chilli 27

Vanella burrata, roast cherry tomato, basil, pistachio, toast 27

**Mains**

Sugar cane roasted pumpkin, coconut yoghurt, chilli jam, pepita 34

Sovereign lamb ragu, pappardelle, mint, pea, pecorino 39

Confit duck, Davidson plum, farro, black cabbage, macadamia, jus 40

Grain fed eye fillet, mushroom, scamorza, sage, veal glaze 62

Lilydale roast chicken, sweet corn, miso, bok choy, green onion 40

Market fish 49

**Sides**

Chips, smoked salt, black garlic aioli 11

Paris mash, gruyere, crème fraiche, bay leaf 13

Green beans, brown butter, fried almond 12

Fried green tomato, ranch dressing 13

Cos, sunflower, lemon, sprouts 12

Sorry, no split bills. One bill per table please

10% surcharge applies on all public holidays

Please advise your waiter of any allergies