

ENTRÉES

Market Oysters - Natural ½ doz \$24 1 doz \$45
Kilpatrick / Rockefeller / Kombu vinaigrette ½ doz \$29 1 doz \$55

Charcuterie - selection of cured meats and cheese, cornichons, caperberries,
duck liver parfait, toasted Paddock brioche gfo \$39

Confit chicken and herb croquettes, tarragon mayo, dill (3) gf \$18

Shallot tarte tatin, sherry caramel, brie emulsion, snow pea tendrils, nasturtium vg \$22

MB4+ Wagyu beef & beetroot tartare, roasted bone marrow, chervil, brioche vgnof \$32

Hibachi grilled Morton Bay bug, kombu glaze, jamon, bisque,
plum wine, tapioca pearls, sea herbs gf \$32

Duck three ways - house cured duck prosciutto, duck and cumquat sausage, duck liver parfait,
toasted brioche, mustard leaf, carrot marmalade gfo \$32

Fruit de mer - tarragon poached prawns, Marie rose sauce, choice of oysters (1 doz),
Moreton Bay bug and celeriac remoulade, pickled Portarlington mussels gf (serves 2) \$140

MAINS

Grilled dry aged market fish, fresh peas, pancetta, smoked fish sauce, mint **gf** \$45

Confit Duck leg, cotechino sausage, white bean cassoulet, duck jus, pea tendrils **gf dfo** \$38

Goats cheese ravioli, onion soubise, shallot and cider jam,
peas, lemon thyme, parmesan crisp **vg** \$38

Hibachi finished kohlrabi, onion jus, onion petals,
kohlrabi puree, garlic chive oil **vgn gf** \$34

STEAKS

Sanchoku wagyu MB4+ hanger steak 220g \$49

Signature black rib eye 600g \$120 *(30min+ wait time)*

MB4+ signature Black Scotch 300g \$65

*All steaks are gluten free, served with beef tallow fries and choice of sauce:
Peppercorn, Café de Paris, Bearnaise, Bordelaise. Add extra sauce \$3*

please advise our wait staff of any allergy requirements

gf - gluten free | gfo - gluten free option | vg - vegetarian | vgo - vegetarian option | vgn - vegan | vgno - vegan option

SIDES

Cassoulet, charred local mushrooms *vgno* \$14

Beef tallow fries, onion cream *vgno gf* \$14

Butter confit carrots, toasted seeds *vg* \$13

Paris mash with roasted bone marrow *vgo* \$14

Radicchio, dressed leaves, Champagne vinaigrette, pickled shallot *vgn* \$12

DESSERTS

Jersey milk soft serve (chef's selection of flavours and toppings) *gfo vgo* \$16

Compressed apple mille-feuille, vanilla 'cream' *vgn* \$16

Rum baba, orange cream, Cointreau candied orange, shaved chocolate *vg* \$16

COCKTAILS

Espresso martini - vodka, Kahlua, Retreat espresso, sugar \$23

Brandy Alexander - cognac, brown crème de cacao, cream, dark chocolate \$23

Affogato - house-made soft serve, Retreat espresso, Mozart dark chocolate liqueur, pistachio \$23

20% public holiday 2% card surcharge

THE
RETREAT