

# MODE

kitchen & bar

## Starters

- Half dozen/Dozen freshly shucked Sydney Rock oysters with ponzu vinaigrette 30/58
- Black River Siberian caviar vol au vent, stracciatella, lemon & asparagus 20 ea
- Fresh buffalo mozzarella, yellow peach, fennel pollen & oregano 23
- Roasted zucchini flowers, fresh peas, ricotta & white truffle 24
- Summer vegetable "minestrone" soup 24
- Hiramasa kingfish sashimi, sweet & sour sauce, macadamia, pickled onions 26
- Grilled Mooloolaba king prawns, chick peas, paprika, lime & sea succulents 28
- Duck & pistachio terrine, cherries, baby fennel & grilled focaccia 22

## Mains

- Acquerello risotto, green asparagus & morel mushrooms 38
- Busiate, basil pesto, potato, green beans & Fraser Island spanner crab 46
- Steamed Murray cod fillet, grilled lettuce heart & saffron sauce 46
- Slow roasted lamb shoulder, Tasmanian pepperberry, Japanese eggplant & saltbush 42
- Grilled 200g Black Angus tenderloin, MB 4+, porcini purée, king mushroom & jus 49
- Grilled 1 kg T-bone, free range, grass fed, MB2+ & horseradish cream 120

## Sides

- Garden salad & cabernet vinegar dressing 10
- Iceberg salad, sesame & furikake 10
- Ox heart tomato salad, red onion & basil 12
- Roasted eggplant & miso sauce 12
- Tasmanian rosemary potatoes 12
- Polenta chips & chilli mayonnaise 15

## Desserts

- Valrhona dark chocolate delice & Tasmanian cherries 18
- Frozen Pavlova, coconut, mango & passion fruit 20
- Raspberry & vanilla mille feuille, almond praline 18
- Watermelon & strawberry granita, toasted pepitas 16
- Cake of the day 16
- Ice-cream & sorbet 6 ea
- Cheese plate, flat bread & seasonal condiments 20

## COCKTAILS 22

### Hibiscus Bloom

Vodka, lemon, housemade hibiscus & prosecco

### Michters Swizzle

Michter's bourbon, ginger beer, mint & peychauds bitters

### Montenegro Sour

Montenegro, Tanqueray 10, lemon & lime

### Oaxaca Punch

Mezcal, Curacao & house made pineapple syrup

### Mode G&T

Archie Rose Dry Gin, cardamon tincture, smoked lemonade syrup & tonic

## BEERS 10

Stella Artois 'Draught'

4 Pines 'Draught'

Lord Nelson Pale Ale

4 Pines, Kolsch

White Rabbit dark ale

The Hills Cider Co. apple cider

Stella Legea (acl 3.5%)

## WINES BY THE GLASS

### SPARKLING & CHAMPAGNE 125ml

NV	Prosecco "La Gioiosa Superiore" DOCC	Valdobbiadene, IT	15
NV	Louis Roederer Brut Premier	Champagne, FR	28
NV	Acquesi Asti Moscato DOCC	Asti, IT	15

### WHITE

2018	Philip Shaw n19, Sauvignon Blanc	Orange, NSW	15
2019	Petaluma Hanlin Hill, Riesling	Clare Valley, SA	18
2018	St. Michael-Eppan, Linea Classica, Pinot Grigio	Alto Adige, IT	16
2017	Hardys HRB, Chardonnay	Multi-Regional, AU	16

### ROSÉ

2018	AIX en Provence, Rosé	Provence, FR	18
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### RED

2018	Stonier "Merron's Vineyard" Pinot Noir	Mornington Pen, VIC	22
2016	Bodega del Abad, Mencía	Bierzo	14
2018	Bowen Estate, Cabernet Sauvignon	Coonawarra, SA	20
2017	Grant Burge "Balthasar," Shiraz	Eden Valley, SA	18

### PREMIUM WINES – CORAVIN SYSTEM 150ml

2017	Felton Road "Block 6," Chardonnay	Central Otago, NZ	40
2015	Rockford "Basket Press" Shiraz	Barossa Valley, SA	45

modekitchenandbar #inthemode

Head Chef: Francesco Mannelli | Restaurant Manager: Fabio Fontes

*\*\*Please inform your server of any dietary restrictions or allergies\*\**