

AGNES

Sourdough, smoked cultured butter	7 pp
Rock oyster, coal mignonette, half dozen	42 1/2
Baked oysters, XO and nduja butter, half dozen	46 1/2
Sardine toast, smoked tomato, macadamia	9 ea
Betel leaf, tiger prawn, salted pork, spring onion cream	12 ea
Bay of Fires cheddar gougère, golden raisin, thyme	8 ea
Beef tartare, soured cream, anchovy, beef fat toast	29
Yellowfin tuna, mackerel soy, sauce gribiche, wasabi leaf	42
Burnt leeks, whipped almond, candied fennel, hazelnuts	19
Charred carrots, smoked labne, mandarin kosho, buckwheat	18
Flatbread, burnt onion, ricotta, isot pepper	18
Lamb sweetbreads, fenugreek, sauce tonnato, pickles	25
Smoked pumpkin, shio koji, pecans, tahini, red peppers	18
Wood roasted spatchcock, green peppercorns, olives, star anise	46
Cobia, fennel veloute, pine nuts, orange	48
Duck, smoked onion and prune, Pedro Ximénez	66
Roasted pork, witlof, shallots, curry mustard	66
Wagyu ribeye, confit garlic, house mustard	105
Westholme 4+ wagyu shortloin, accoutrements	314
Falls Farm oak lettuce, whey vinaigrette	13
Wood fired cabbage salad, lacto koji, buttermilk, cashew	17
Roasted potatoes, onion cream, sesame, thyme	16
Lemon ice cream, coconut mousse, Makrut lime	12
Valrhona chocolate mousse, smoked Maleny cream, cocoa nib	16
Choux bun, milk, honey, macadamia	14
Agnes bread and butter pudding, brandy custard, sticky dates	17

** Duck pre order available 24 hrs prior to booking. Please email seatme@agnesrestaurant.com.au.
Please note that public holidays incur a 15% surcharge. Sundays incur a 10% surcharge.*

Menus are subject to change depending on seasonality.