

Prix fixe



2 courses 59

3 courses 75

Entree

Twice Cooked Pork Belly
green papaya, radish,
pineapple chilli jam

Blow Torched Salmon
mizuna, orange, lime,
chickpea miso dressing

Roasted Heirloom Vegetables
quinoa, baked pumpkin,
minted coconut yoghurt

Main

Eye Fillet of Beef
cauliflower puree, parsnip crisps,
red wine jus

Market Fresh Fish
with chefs accompaniment

Grilled Chicken Breast
butternut puree, sauté witlof,
crisp speck

Dessert

Sticky Date Pudding
butterscotch sauce

Lavendar Brulee
fresh berry mint salad, biscotti

Binnorie Brie Cheese
port and fig jam, lavosh



Usual Suspects

Tempura Fish Burger
papaya salad, chilli jam

Beef Burger
pickled beetroot, cos, tomato,
onion, special sauce

Grilled Chicken Burger
chipotle aioli, slaw



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To Start

Charcuterie Board

Pickled vegetables, salami, black forest ham, sorpresa and dips 27 (gfo) (vo)

Flat Bread

With crushed garlic and crumbled fetta brushed with rosemary butter 10

Soup of the Moment 12 (gfo)

Prawn haw gow

Ginger and shallot, sweet chilli 10

Polenta Crusted Soft Shell Crab Mizuna

lychee, blistered cherry tomato, red grape 19

Sydney Rock Oysters

Selected directly from the farmers of Signature Oysters, freshly shucked to order

Natural 6/27 12/49

Tempura 6/29 12/52

A Bit on the Side

Steakhouse Chips

9

Grilled Witlof, Portabello Mushroom Blue Cheese Dressing

11 (gf)

Wild Rocket, Walnuts, Beetroot and Orange Dressing

9 (gf)

Petite Spring Salad and picked herbs

9 (gf)

Steamed Seasonal Vegetables

10 (gf)

Entrée

Salt and Pepper Squid

Chipotle aioli 19 (gf)

Beef Tartare Garlic Crisp

Wasabi and sesame 27/48 (gf)

Twice Cooked Pork Belly

Green papaya, radish, pineapple chilli jam 26 (gf)

Blowtorched Salmon Mizuna

Orange, lime, chickpea miso dressing 24/43 (gf)

From the Chargrill

Eye Fillet of Beef, 200g cauliflower puree, parsnip crisps, red wine jus 45 (GF)

Bourbon aged beef tomahawk, mustards 900g 98 (gf)

Scotch Fillet, shallot puree, miso eggplant, tendon puff 300g 48 (gf)

Chicken Breast Supreme, butternut puree, sauté witlof, crisp speck 220g 38 (gf)

T-Bone Steak Florentine brown mushroom, kale, shaved parmesan, finished with truffle salt 400g 51 (gf)

Main Course

Smoked Duck

Master stock braised duck Maryland, pickled cabbage, Szechuan carrot puree 35 (gf)

Harissa Spiced Lamb Rump

Citrus infused couscous, baby carrot, chimichurri 44

Market Fresh Fish

With chef accompaniments 42

Pomegranate Molasses Lamb Rib

Kimchi, shallot, baby turnip 38 (gf)

Plants - Vegan

Sambal & Dahl Rice Cakes 26 (gf) (v)

Roasted Heirloom Vegetables

Quinoa, baked pumpkin, minted coconut yogurt 23 (gf) (v)

Blacked Broccoli and Charred Witlof Soba Noodle

Tofu puff, vegan master stock 23 (v)

Plant Bowl

Duo of pickled cabbage, portobello mushroom, broccoli, avocado maple sesame dressing 27 (gf) (v)

Dining with Less Meat

Pork Fillet

Pickled cabbage, Portobello mushroom, pineapple chilli jam 24

Beef Fillet

Cauliflower puree, parsnip crisps, red wine jus 24

Chicken Wings

Black rice, papaya salad 24

Flaked Salmon Clam Linguini

Blistered cherry tomato, garlic white wine cream 24

Desserts

Burnt Banana Choc Brownie

Maple walnut ice cream 17

Baked Ricotta Cheesecake

Strawberry balsamic 17 (gf)

Lavender Infused Brulee

Biscotti, fresh berry and mint salad 17


Artisan Cheese Selection

Port and fig jam, muscatels 24 (gfo)

Dark Chocolate Pave Peanut Crumble

Raspberry sorbet 17

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Legend

(v) Vegetarian (ve) Vegan (gf) gluten free

(gfo) Gluten free on request

Some dishes may contain nuts. Please make your server aware of allergies or dietary preferences.