

Creative Crusts sourdough, cultured miso & honey butter	06
Coffin Bay oyster, soured cream, smoked herring roe, spring onion GF	05
XO sweetbreads, salt & vinegar crispy rice GF DF	12
Schultz family pork, sticky date hoisin glaze, whipped tofu GF DF	22
BBQ sugarloaf cabbage, ajo blanco, smoked Gouda GF V	18
Mooloolaba king prawn, sticky rice, kimchi jam, smoked onion allemande GF	21
Fraser Isle spanner crab, crispy potato, horseradish, cured egg yolk GF	22
Hay smoked celeriac, PX prune, aged Comté, preserved winter truffle GF V	21
Mallow lamb belly, caramelised sheep's yoghurt, black garlic GF	32
Line caught fish, Merguez, ricotta, pickled mustard seeds GF	34
AACo Wagyu, bone marrow, Fino sherry, malted onion GF	44
Baby gem, palm sugar, fried shallot GF DF VV	10
'Tiramisu' ice cream, cocoa nib GF	19
Stewed Granny Smith apple, almond praline, elderflower, croissant ice cream GF	19
Coconut rice ice cream, BBQ pineapple, liquorice, muscovado GF DF VV	19
Roasted Wagyu fat fudge GF	09
Rhubarb pâté de fruit GF DF VV	08
5 plates to share 60pp	

V: Vegetarian | VV: Vegan | GF: Gluten Free | DF: Dairy Free

GOMA Restaurant