

Thank you for choosing to dine with us.

Our goal is simple - to create humble, distinctive dishes from the highest quality ingredients, sourced locally and cooked with the primal energy of fire.

Our food ethos is seasonal and regional, and we're proud to work with some of Queensland's best producers, such as Stockyard Beef and Schultz Family Farms.

We smoke our own meats, pickle our own produce and spend our days in the pursuit of new and different flavours and ways to combine and prepare interesting elements.

Our philosophy towards immersing our guests in The Arsonist experience is accentuated by our moody interior and open layout; we invite conversation, the exchange of knowledge and experiences, and hope to provoke all of your senses during your sitting.

Welcome to our Winter table.

WELCOME

Please advise our wait staff if you have food allergies.
We pride ourselves on accommodating dietary requests wherever we can.

We have strict cross-contamination policies and make every attempt to identify ingredients that may cause reactions for those with food allergies; however, as our kitchen is used for the production of all menu items we cannot guarantee a total absence of these products.

We assume no liability for reactions from food consumed or items guests may come in contact with whilst eating at our venue.

A 15% surcharge applies on public holidays.

\$79PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

LIMECELLO CURED KINGFISH

burnt orange, sea herbs, finger lime vinaigrette

BBQ CHICKEN SKEWERS

almond tarator, togarashi

WOODFIRE FIGS

stracciatella, prune, native honey, almonds

SMOKED STOCKYARD BRISKET

local king prawn, chinese broccoli, xo bbq sauce

MARKET FISH

please see wait staff for today's availability

WALDORF SALAD

burnt grape, yoghurt dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING

whiskey caramel, dark chocolate, malt ice cream

\$99PP

RYE SOURDOUGH & SMOKED BRISKET FAT BUTTER

LIMECELLO CURED KINGFISH

burnt orange, sea herbs, finger lime vinaigrette

BBQ CHICKEN SKEWERS

almond tarator, togarashi

BBQ LOCAL KING PRAWNS

garlic, samphire

WOODFIRE FIGS

stracciatella, prune, native honey, almonds

MARKET FISH

please see wait staff for today's availability

COAL-ROASTED MARGRA LAMB RUMP

soubise, salt and vinegar gem lettuce, salt bush

WALDORF SALAD

burnt grape, yoghurt dressing

ROAST POTATOES & SPICED BRISKET FAT AIOLI

CHOCOLATE PUDDING

whiskey caramel, dark chocolate, malt ice cream

THE ARSONIST CRÈME BRÛLÉE

bitter orange biscotti

BEEF FAT DOUGHNUT hazelnut and chocolate mousse	\$14
CHOCOLATE PUDDING whiskey caramel, dark chocolate, malt ice cream	\$20
THE ARSONIST CRÈME BRÛLÉE bitter orange biscotti	\$17
SMORES 'Sunshine and Son's Mr Barista' marshmallow, milk chocolate, raspberry	\$20
QUEENSLAND PINEAPPLE PARFAIT ginger beer and lime sorbet, smoked coconut	\$20

DESSERT

BITES (EA)

RYE SOURDOUGH smoked brisket fat butter	\$4.5
PACIFIC OYSTER charred kombu vinaigrette	\$5
HALF SHELL SCALLOP fermented chilli, parsley	\$5
BBQ LOCAL KING PRAWN garlic, samphire	\$9
SMOKED BRISKET SANDO pickled cucumber, gem lettuce, spiced brisket fat aioli	\$12
DUCK LIVER PARFAIT croissant crisp, barrel port	\$7

LITTLE SHARE

COAL-ROASTED PUMPKIN smoked goats curd, pickled pumpkin, salt bush, burnt sourdough and brown butter sauce	\$25
LIMECELLO CURED KINGFISH burnt orange, sea herbs, finger lime vinaigrette	\$26
WOODFIRE FIGS stracciatella, prune, native honey, almonds	\$24
BONE MARROW capers, parsley, pickled onion, cornichons, sourdough	\$24
BBQ CHICKEN SKEWERS almond tarator, togarashi	\$24
RUBY CREEK MUSHROOM SKEWERS balsamic pickled onion, hazelnut and truffle dip	\$24
SMOKED BRISKET, CHICKEN & BLACK PUDDING TERRINE burnt rhubarb chutney, xxxx mustard, sourdough	\$26
ROASTED BEETROOT smoked almonds, greek shepherds' cheese, watercress, olive	\$24

LARGE SHARE

63 DAY DRY-AGED STOCKYARD OP RIB ON THE BONE \$15 PER 100G
available weights vary, please see wait staff

COAL-ROASTED MARGRA LAMB RUMP \$69
soubise, salt & vinegar gem lettuce, salt bush

SCHULTZ FAMILY FARM SUCKLING PIG \$75
pineapple chutney, coal-roasted apple sauce,
celeriac remoulade, red wine jus

SMOKED STOCKYARD BRISKET \$75
local king prawn, chinese broccoli, xo bbq sauce

MARKET FISH \$MP
please see wait staff for today's availability

RUBY CREEK MUSHROOMS BBQ & TEMPURA \$45
fried cauliflower, confit garlic custard, furikake butter, currants

MACADAMIA-SMOKED FREE-ROAMING CHICKEN \$45
fricassee of young vegetables, tarragon, jus gras

SIDES

BBQ GEM LETTUCE \$10
pecorino, lemon dressing

PARIS MASH \$14
dripping

ROAST POTATOES \$14
spiced brisket fat aioli

CHARRED BROCCOLINI \$14
wattle seed butter

WALDORF SALAD \$10
burnt grape, yoghurt dressing

SAUTÉED BABY PEAS \$12
shallot, bacon, brisket fat butter

LARGE SHARES AND SIDES