

## BREADS & BITS

**Warm sourdough** caramelised butter, black salt **15**

**Flat bread** hummus, fried chickpeas, dukkah **17**

**Stracciatella** charred zucchini, lemon oil, basil, sourdough crisps **19**

## RAW & CHILLED

**Freshly shucked oysters** seaweed mignonette, lemon **5e**

**Raw scallops** compressed apple, radish, citrus dressing **24**

**Local prawn cocktail** gem lettuce, avocado, cocktail sauce **28**

## SMALL PLATES

**Baja fish tacos** citrus slaw, pickled jalapeno, lime **20**

**Meatball sliders** gem lettuce, pecorino, soft milk bun **20**

**Tempura oysters** smoked kewpie, wakame, ponzu **24**

**Chargrilled king prawns** kombu butter, baby capers, lemon **28**

**Fried chicken** szechuan dust, dill pickle, kewpie **22**

**Popcorn cauliflower** smoked paprika mayo, lemon **20**

**Salt & pepper calamari** lemon & dill mayo **22**

**Peppercorn salami** pickles, sourdough crisps **21**

**Croquettes** manchego, shaved jamon, aioli, chives **22**

**Pork belly** cauliflower, pickled cabbage, apple, popcorn crackling **26**

## SALADS

**Baby cos** smoked bacon, egg, sourdough croutons, pecorino **28**

**Bang bang chicken** slaw, vermicelli noodles, carrot, cucumber, sesame **30**

**Green goddess** mixed leaves, cashew cream, charred greens, avocado, sprouts, seeds **26**

## MAINS

**Ricotta gnocchi** cauliflower puree, raisins, kale, burnt butter, hazelnut **36**

**Orecchiette pasta** pork & fennel sausage, roasted garlic, broccolini, pangrattato **38**

**Prawn & bug meat risotto** pink champagne cream, chilli, herbs, ½ bug **48**

**Green risotto** tuscan kale pesto, stracciatella, herb oil, pine nuts **38**

**Battered market fish** skin on fries, house tartare sauce, lemon **MP**

**Pan-seared market fish** lemon & dill butter, capers, mixed leaf salad **MP**

**Barkers creek pork cutlet** apple, mustard seeds, shaved fennel, pan jus **42**

**Steak frites** 300g black angus sirloin, skin on fries, miso bearnaise **48**

## LARGE PLATES

**Free-range chargrilled chicken** fermented harissa, burnt lemon **65**

**24 hour beef short rib** onion pickles, beef fat vinaigrette, jus **75**

**Grilled Moreton bay bugs & king prawns** roasted garlic & herb butter **85**

## SIBLINGS SURF & TURF

500g black angus chateaubriand  
grilled moreton bay bugs & king prawns  
two sides, two sauces **150**

## SIDES - 10

**Baby gem salad** white anchovy mayo, pecorino

**Mixed leaf salad** radish, vinaigrette

**Charred broccolini** burnt butter, garlic chips

**Roasted carrots** labneh, dukkah

**Paris mash** creamy & buttery

**Skin on fries** aioli

## SAUCES

**3**

Chipotle ketchup

Smoked paprika mayo

Garlic aioli

**5**

Bone marrow jus

Miso bearnaise

Roasted garlic butter

## FINISH ME OFF PLEASE - 19

### The Snickersphere

Chocolate parfait, peanut butter mousse, salted caramel, peanuts

### Passionfruit & Sesame Tart

Meringue, passionfruit curd, black sesame ice cream

### Pina Colada Panna Cotta

Spiced rum syrup, coconut, charred pineapple, kaffir lime granita

### Siblings Sundae

Fresh baked cookie, vanilla bean ice cream, warm fudge, honeycomb

### Cheese Plate

Hard & soft cheeses, quince paste, dried fruit, crackers

## LIQUID FINALE - 22

### Caramilk Spank

A luscious mix of Caramilk and Elit vodka, balanced with a splash of coffee and perfumed with TMD Violetta

### The Blackie Espresso Martini

Siblings signature espresso martini featuring Mr.Black coffee, mixed with Mozart Gold chocolate liqueur, butterscotch liqueur and salted caramel

### Summer in Sicily

Inspired by a Sicilian summer breakfast classic, a KIS Mulberry gin sour frozen, served with whipped cream and a surprise on the side.

(18+ only, contains alcohol)

## BRUNCH MENU

**Acai bowl** seasonal fruit & berries, house peanut butter, hempnola **18**

**Bons bircher** seasonal fruit & berries, coconut yoghurt, puffed grains **18**

**Green goddess bowl** miso cashew cream, charred greens, avocado, sprouts, seeds **22**

**BAE roll** smoked bacon, fried egg, smashed hash, cheddar, chipotle ketchup, milk bun **18**

**Sweet corn fritters** avocado, poached eggs, zuni pickles, lemon oil, soft herbs **22**

**Fried chicken & waffles** hot honey drizzle, whipped caramelised butter **24**

**Pork belly benedict** chipotle hollandaise, pickled cabbage, popcorn crackling **24**

**Chilli scrambled eggs** smoked pork sausage, pecorino, sourdough **24**

**Chargrilled steak & eggs** potato hash, fried eggs, house ketchup **28**

**Fraser Island crab omelette** enoki mushroom, herbs, crispy shallot, sesame cracker **32**

### BUILD YOUR OWN

sourdough | gluten free mega grain | eggs | smoked bacon | roasted mushroom  
potato hash | avocado | charred greens | haloumi | smoked pork sausage

**5 each**

**Available 9:00am – 11.30am**

## MOCKTAILS – 15

**Sunny Queensland** mango, lychee, orange, pineapple & passionfruit

**Zesty pleasure** cranberry, lime, orange with a touch of sugar syrup

**GC love** strawberry, coconut, orange & pineapple

**April's fool** fresh mandarin juice, fresh watermelon, passion fruit pulp, fresh lime juice & sugar

### The Virgins

Mary, Colada, Daiquiri & Mojito

## COLD PRESSED JUICES – 9

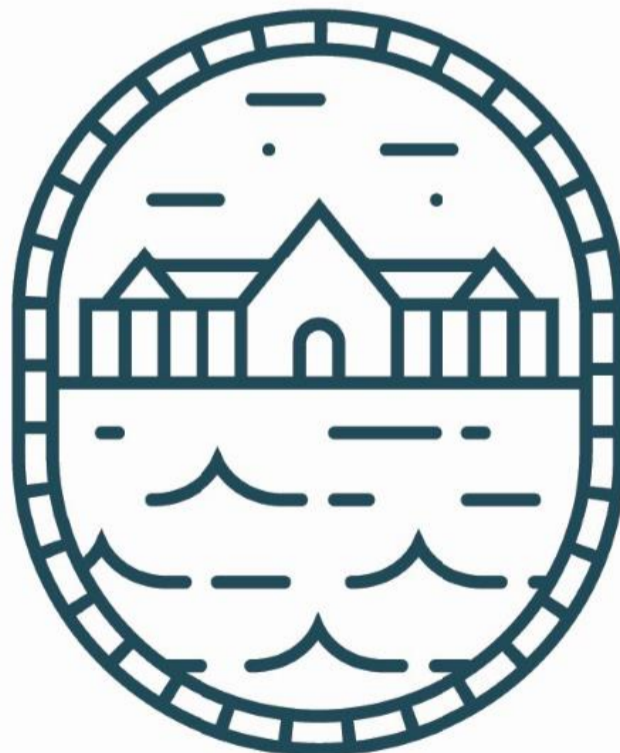
**Orange juice** freshly pressed orange juice

**Mary's melons** watermelon, lime, rosemary

**Sunshine bliss** orange, beetroot & passionfruit

**Green machine** green apple, cucumber, celery, pineapple, avocado & lime

**All about the veg** carrot, beetroot, celery, apple, ginger, parsley & mint



# SIBLINGS

## KIRRA