

OYSTER

Freshly shucked on ice with eschalot, chive, pinot grigio vinegar

Sydney Rock	5.5 per piece
Pacific	5.5 per piece

CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn	29 45
Crab	29 45
Moreton Bay bug	29 45

CRUSTACEAN PLATTER

Served chilled in the shell with mayonnaise, cocktail sauce, lemon

Oyster, crab, Moreton Bay bug, scampi, prawn, marron	165
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APPETISER

Blue swimmer crab, potato, leek, coconut soup, basil oil, crab brioche	29
Grilled Western Australian octopus, chermoula, eggplant, almond cream, red elk	30
Cured ocean trout, pickled cucumber, creme fraiche, orange, nasturtium, trout roe, radish	28
Raw kingfish, crisp eschalot, finger lime, trout roe, miso mayonnaise, shiso	29
Grilled prawn, salt cod croquette, chorizo, romesco, radicchio, lemon, pine nut	30
Black Angus beef carpaccio, truffle dressing, baby rocket, parmesan, caper, aioli	28
Pancetta rolled quail, prosciutto, spinach and pear cream, pickled pear, apple balsamic	29
Twice cooked goat cheese souffle, beetroot, parmesan, red sorrel	28

SALAD

Burrata, shaved zucchini, grilled cucumber, mint, lemon buttermilk dressing	26
Butter lettuce, mignonette, radicchio, caramalised walnut, poached pear, gruyere, french dressing	26

MAIN COURSE

Ricotta gnocchi, jerusalem artichoke, mushroom, pea, burnt sage butter, pecorino	38
Pork belly, maple bacon, white bean macademia puree, muscatel, apple, Pedro Ximenez dressing	39
Duck pithivier, creamed silverbeet, swiss brown mushroom, duck broth	39
Flathead, caponata, basil zucchini puree, crisp zucchini flower, caper leaf	39
Humpty Doo barramundi, creamed potato, asparagus, broad bean, snow pea, lemon butter	38
Tandoori roasted ocean trout, onion potato bhaji, spiced tomato, mint yoghurt, crisp onion	39
Lamb rump, pressed shoulder, beetroot red currant puree, yoghurt, fennel seed	39
John Dory, baby squid, cauliflower puree, squid ink sauce, cherry tomato, lemon	42
Beef tenderloin, porcini cream, slow roasted cipollini onion, onion ring, bone marrow jus	42

BREAD

Sourdough roll, Pepe Saya butter	5
Plain naan	3.5
Garlic naan	3.5
Spiced caramelised onion naan	4.5
Goat cheese spinach naan	4.5

SIDE

Creamed potato	11
Fries	10
Rocket, cos, snow pea leaf, pomegranate, ricotta ..	12
Seasonal leaves, herbs, olive oil, verjuice	11
Sugar snaps, broccoli, confit lemon butter, basil ...	12



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cocktail list online



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配图菜单

Whilst every effort is taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free
15% Surcharge applies on all Public Holidays