

OYSTER

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

Sydney Rock	5 per piece
Pacific	5 per piece

CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn	29 45
Crab	29 45
Moreton Bay bug	29 45

SEAFOOD PLATTER

Oyster, crab, Moreton Bay bug, scampi, prawn, marron on ice, mayonnaise, cocktail sauce	160
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APPETISER

Blue swimmer crab and cauliflower soup, squid, mussel, creamed leek	30
Pancetta rolled quail, chorizo, romesco, grilled radicchio, lemon, pine nut	29
Tuna tartare, smoked trout roe, mojama, finger lime, tuna mayonnaise, shiso	29
Cured salmon belly, bug tail, apple, celery, lemon creme fraiche, chardonnay vinegar, salmon roe	30
Black market beef carpaccio, truffle dressing, baby rocket, parmesan, caper, aioli	28
Twice cooked goat cheese souffle, snow pea cream, broad bean, pea, lemon, parmesan	29
Jerusalem artichoke tart, taleggio, pecorino, crisp garlic, toasted hazelnut	29
Poached prawn, spanner crab, avocado cream, fennel, prawn mayonnaise, crouton, lemon	30
Grilled baby octopus, salt cod croquette, pea puree, squid ink mayonnaise, lemon, sorrel	30

SALAD

Stracciatella, zucchini, cucumber, pomegranate, parsley, mint.....	26
Butter lettuce, mignonette, radicchio, caramalised walnut, poached pear, gruyere, french dressing	26

MAIN COURSE

Ricotta gnocchi, pumpkin cream, mushroom, sage butter, parmesan	39
Roasted pork belly, pork and cider sausage, bacon, red cabbage puree, apple calvados cream, brown butter	40
Braised beef cheek, smoked onion cream, morcilla, lemon gremolata, brussel sprout, gaufrette chip	39
Roasted flathead, mussel, chermoula, grilled eggplant, almond puree, radish, red elk	39
Humpty Doo barramundi, crisp zucchini flower, zucchini basil cream, broad bean, caper, lemon	39
Tandoori roasted Ora King salmon, onion potato bhaji, spiced tomato, mint yoghurt, crisp onion	39
Confit duck leg, Paris saucisson, speck cassoulet, grilled cos, creamed potato, duck glaze	39
Queensland prawn, clam, dory, shellfish nage, fregola, tomato, lemon, parsley	42
Black angus beef tenderloin, bacon, pink peppercorn, porcini butter, celeriac cream, roasted onion	42

BREAD

Sourdough roll, Pepe Saya butter	4.5
Plain naan	3
Garlic naan	3
Spiced caramelised onion naan	4
Goat cheese spinach naan	4

SIDE

Creamed potato	10
Fries	10
Rocket, cos, snow pea leaf, fennel, pecorino	10
Seasonal leaves, herbs, olive oil, verjuice	9
Sugar snaps, broccoli, radish, buttermilk	10

Whilst every effort is taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free
12% Surcharge applies on all Public Holidays