

OYSTER

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

Sydney rock	½ dozen 39	1 dozen 78
Pacific	½ dozen 39	1 dozen 78

CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn	36 54
Crab	40 58
Moreton Bay bug	42 62

CRUSTACEAN PLATTER

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

Oyster, crab, Moreton Bay bug, scampi, prawn, marron	195
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APPETISER

Burrata, charred blood orange, carra orange, macadamia pesto, radicchio, mint	30
Twice cooked goat cheese souffle, quince, hazelnut, aleppo pepper	30
Salmon tartare, confit egg yolk, furikake, chive, soy jalapeno dressing	32
Western Australia octopus, eggplant puree, caper, preserved lemon salsa verde	33
Roast quail breast, confit leg, bacon, green chermoula, charred spring onion, tapioca, yoghurt	33
Black Angus beef carpaccio, mustard aioli, witlof, caperberry, horseradish, rocket	33
Seafood chowder, poached prawn, scallop, clam, smoked bacon, leek, confit garlic palmier	36
Baked Abrolhos Island scallop, nduja, lemon herb pangrattato	36

MAIN COURSE

Ricotta cavatelli, roasted mushroom, pecorino, porcini crumb, sage, gremolata	39
Barramundi, grilled cos lettuce, cornichon caper butter sauce, parsley oil	44
Berkshire pork belly, maple bacon, morcilla, pickled rhubarb, cavolo nero	44
Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt	44
Grilled swordfish, cherry tomato sambal, prawn ravioli, lemon balm	48
New Zealand snapper, Parisienne gnocchi, charred corn, watercress	49
Dry aged duck breast, braised witlof, beetroot, blackberry, jus	54
Beef tenderloin, Jerusalem artichoke, horseradish potato, red wine jus	56

BREAD

Sourdough roll, Pepe Saya butter	5
Plain naan	5
Garlic naan	6
Spiced caramelised onion naan	8
Goat cheese spinach naan	8

SIDE

Fries	12
Creamed potato	15
Red velvet lettuce, maple champagne vinaigrette ..	14
Honey glazed carrot, herb dressing, watercress	15
Witlof, pear, ricotta, crisp onion, mustard dressing	18

Plant based menu available on request

Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free
1.5% credit card surcharge applies - 10% surcharge applies on all Sundays - 15% Surcharge applies on all Public Holidays