

## 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, cara cara orange, macadamia pesto, radicchio, mint .....	30
Twice cooked goat cheese souffle, pickled apple, watermelon radish, hazelnut, watercress sauce .....	30
Salmon and tuna tartare, pickled kohlrabi, cucumber, avocado wasabi puree, ponzu, sesame cracker .....	32
Western Australia octopus, tomato nduja, caper, basil, lemon aioli, pangrattato .....	33
Crumbed quail breast, roasted quail breast, pickled eschalot, radicchio, blackberry jus .....	33
Black Angus beef carpaccio, mustard aioli, witlof, caperberry, horseradish, rocket .....	33
Asparagus, spanner crab, yuzu, nasturtium, crab vichyssoise dressing .....	36
Raw Abrolhos Island scallop, finger lime, elderflower vinegar, caper .....	36

## MAIN COURSE

Fregola, Stracciatella, pea, sugar snap, zucchini flower, salsa Verde, preserved lemon, mint .....	39
Barramundi, potato gnocchi, pea, broad bean, trout roe butter sauce, sea herb .....	43
Berkshire pork cutlet, koji, roast peach, spring onion, marjoram, romesco sauce .....	44
Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt .....	44
Grilled swordfish, burnt tomato, rosemary, anchovy, caper leaf, gazpacho dressing .....	48
New Zealand snapper, grilled gem lettuce, pickled eschalot, radish, corn puree, seaweed mayonnaise .....	48
Roast lamb rump, lamb rib, asparagus, celeriac cream, lovage oil, crisp onion .....	54
Beef tenderloin, caramelised onion puree, pickled shimeji, horseradish buttermilk, garlic scape .....	56

## BREAD

Sourdough roll, Copper Tree 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
Asparagus, green beans, fennel, almond cream .....	17
Cos, spring herbs, pea, pecorino, herb 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