

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	44
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	49
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, 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
Asparagus, green beans, fennel, almond cream	15
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