

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, heirloom tomato, yellow peach, romesco sauce, almond crumb, lemon oil	28
Twice cooked goat cheese souffle, porcini mushroom, pickled shimeji, parsley sauce, watercress	30
Western Australia octopus, tomato, cucumber, olive, hummus, sourdough crouton	32
Salmon tartare, coriander chilli dressing, blood orange, radish, lemon gel, crisp eschalot	32
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
Raw Mooloolaba tuna, pickled plum, fermented raspberry dressing, garlic oil	35
Abrolhos Island scallop crudo, jalapeno soy dressing, spring onion oil, fennel frond, roe	35

MAIN COURSE

Ricotta cavatelli, barbecued corn, creamed corn, gremolata, parmesan, basil	39
Barramundi, clam, pickled fennel, garlic spinach, fennel seaweed sauce	43
Berkshire pork belly, smoked tomato fregola, garlic cream, salsa verde	44
Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt.....	44
Grilled swordfish, braised pepperonata squid, red capsicum sauce.....	48
New Zealand snapper, prawn mousse, zucchini flower, zucchini cream, lemon butter sauce	49
Lamb cutlet, braised shoulder, tomato, goat curd, broad bean, anchovy dressing	51
Beef tenderloin, green garlic puree, oyster mushroom, bitter greens, 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	14
Red velvet lettuce, maple champagne vinaigrette	14
Green bean, broccoli, sugar snap, orange butter	15
Salanova lettuce, sugar snap, pea, ricotta, lemon	16

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