

OYSTER

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

Sydney Rock	5.5 per piece
Pacific	5.5 per piece

CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn	29 45
Crab	29 45
Moreton Bay bug	29 45

CRUSTACEAN PLATTER

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

Oyster, crab, Moreton Bay bug, scampi, prawn, marron	165
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APPETISER

Twice cooked goat cheese souffle, beetroot, parmesan, red sorrel	28
Cured ocean trout, pickled cucumber, creme fraiche, orange, nasturtium, trout roe, radish	28
Black Angus beef carpaccio, truffle dressing, baby rocket, parmesan, caper, aioli	28
Chilled corn soup, pickled spanner crab, bottarga, crisp eschalot, basil oil	29
Grilled Western Australian octopus, chermoula, eggplant, almond cream, red elk	30
Grilled prawn, salt cod croquette, chorizo, romesco, radicchio, lemon, pine nut	30
Tuna tartare, Fraser Island spanner crab, aioli, nasturtium, lemon dressing	30
Wagyu bresaola, Woodside buffalo milk curd, preserved fig, olive, rosemary focaccia	30

SALAD

Burrata, tomato, caperberry, extra virgin olive oil, aged balsamic	26
Shaved cabbage, cos, white peach, pecorino, pine nut, buttermilk dressing	26

MAIN COURSE

Ricotta gnocchi, jerusalem artichoke, mushroom, pea, burnt sage butter, pecorino.....	38
Humpty Doo barramundi, creamed potato, asparagus, broad bean, snow pea, lemon butter	38
Pork belly, maple bacon, white bean macademia puree, muscatel, apple, Pedro Ximenez dressing	39
Tandoori roasted ocean trout, onion potato bhaji, spiced tomato, mint yoghurt, crisp onion	39
Swordfish, garlic creamed potato, crisp zucchini flower, broccolini, tomato caper olive salsa	40
Roasted duck breast, confit leg, fig walnut cream, silver beet, kale, star anise.....	42
John Dory, crab & bean minestrone, shellfish nage, basil oil	42
Queensland prawn, scallop, cauliflower yoghurt cream, samphire, nasturtium, lemon dressing.....	44
Beef tenderloin, porcini cream, slow roasted eschalot, onion ring, bone marrow jus	44

BREAD

Sourdough roll, Pepe Saya butter	5
Plain naan	3.5
Garlic naan	3.5
Spiced caramelised onion naan	4.5
Goat cheese spinach naan	4.5

SIDE

Creamed potato	11
Fries	10
Rocket, cos, snow pea leaf, pomegranate, ricotta	12
Seasonal leaves, herbs, olive oil, verjuice	11
Sugar snap, broccoli, confit lemon butter, basil	12

Plant based menu available on request

Whilst every effort is taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free
15% Surcharge applies on all Public Holidays

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