

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

Chilled corn soup, pickled spanner crab, bottarga, crisp eschalot, basil oil	29
Grilled Western Australian octopus, chermoula, eggplant, almond cream, red elk	30
Cured ocean trout, pickled cucumber, creme fraiche, orange, nasturtium, trout roe, radish	28
Raw kingfish, crisp eschalot, finger lime, trout roe, miso mayonnaise, shiso	29
Grilled prawn, salt cod croquette, chorizo, romesco, radicchio, lemon, pine nut	30
Black Angus beef carpaccio, truffle dressing, baby rocket, parmesan, caper, aioli	28
Pancetta rolled quail, prosciutto, fig, apple balsamic, rocket	29
Twice cooked goat cheese souffle, beetroot, parmesan, red sorrel	28

SALAD

Burrata, tomato, caperberry, extra virgin olive oil, aged balsamic	26
Butter lettuce, mignonette, radicchio, caramalised walnut, nectarine, gruyere, french dressing.....	26

MAIN COURSE

Ricotta gnocchi, jerusalem artichoke, mushroom, pea, burnt sage butter, pecorino.....	38
Pork belly, maple bacon, white bean macademia puree, muscatel, apple, Pedro Ximenez dressing.....	39
Roasted chicken breast, chicken mousse filled wing, broccoli lemon puree, grilled cos.....	39
Swordfish, caponata, basil zucchini puree, crisp zucchini flower, caper leaf	39
Humpty Doo barramundi, creamed potato, asparagus, broad bean, snow pea, lemon butter	38
Tandoori roasted ocean trout, onion potato bhaji, spiced tomato, mint yoghurt, crisp onion	39
Wagyu beef cheek, morcilla sausage, beetroot blackberry puree, target beetroot, kale, yoghurt, anise.....	39
John Dory, baby squid, cauliflower puree, squid ink sauce, cherry tomato, lemon	42
Beef tenderloin, porcini cream, slow roasted eschalot, onion ring, bone marrow jus	42

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 snaps, broccoli, confit lemon butter, basil	12

Plant based menu available on request



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to view our award
winning wine list online



Scan the QR code
below to view our
cocktail list online



微信扫码关注，阅览
配图菜单

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