

## OYSTER

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

Sydney Rock .....	6.5 per piece
Pacific .....	6.5 per piece

## CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn .....	30   46
Crab .....	30   46
Moreton Bay bug .....	36   58

## CRUSTACEAN PLATTER

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

Oyster, crab, Moreton Bay bug, scampi, prawn, marron .....	175
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## APPETISER

Twice cooked goat cheese souffle, poached quince, parmesan, chervil, red vein sorrel .....	28
Fremantle octopus, feta cream, kalamata olive, pickled eschalot, lemon puree .....	29
Cauliflower soup, prawn ceviche, Parisienne lemon thyme gnocchi, nasturtium .....	30
Cured salmon, picked crab, lemon crumpet, apple, chili, radish, crème fraiche, salmon roe .....	30
Raw tuna, heirloom tomato, caperberry, eschalot dressing, bottarga, mint oil .....	30
Black Angus beef carpaccio, truffle dressing, caper, rocket, parmesan, aioli .....	31
Braised lamb breast, pickled grape, preserved lemon yogurt, pomegranate dressing .....	32
Grilled queensland prawn, salt cod agnolotti, romesco sauce, gremolata .....	33

## SALAD

Buffalo burrata, caponata, balsamic, fennel sourdough crumb, lemon balm .....	26
Baby cos, radicchio, nashi pear, salted almond, manchego, Pedro Ximenez dressing .....	26

## MAIN COURSE

Carnaroli risotto, fontina, oyster mushroom, beetroot, porcini mushroom crumb, parsley oil .....	39
Salt baked celeriac, black garlic cream, apple, truffle vinaigrette, watercress .....	39
Pork belly, brussel sprout, miso persimmon puree, bacon, apple balsamic dressing .....	40
Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt, radish sprout .....	40
Humpty Doo barramundi, leek, caper lemon burnt butter, sea herb .....	40
Swordfish, grilled cos, sweet & sour muscatel dressing, roasted hazelnut .....	42
Roasted duck breast, confit leg, braised red cabbage, blackberry, radicchio, jus .....	45
John Dory, roast chicken sauce, oyster mushroom, fresh pea, parsley oil .....	45
Beef tenderloin, jerusalem artichoke, confit onion, pepper berry jus .....	47

## BREAD

Sourdough roll, Pepe Saya butter .....	5
Plain naan .....	5
Garlic naan .....	5
Spiced caramelised onion naan .....	6
Goat cheese spinach naan .....	7

## SIDE

Creamed potato .....	11
Fries .....	10
Rocket, cos, snow pea leaf, pomegranate, ricotta .....	14
Seasonal leaves, herbs, olive oil, verjuice .....	11
Sugar snap, broccoli, green bean, herb butter .....	13

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  
1.5% credit card surcharge applies - 10% surcharge applies on all Sundays - 15% Surcharge applies on all Public Holidays

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