

OYSTER

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

Sydney Rock	6 per piece
Pacific	6 per piece

CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn	29 45
Crab	29 45
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, beetroot, parmesan, red sorrel	28
Grilled baby octopus, salt cod croquette, almond cream, chermoula, crisp eggplant	29
Vongole & cauliflower chowder, baby squid, pipi, pencil leek, shellfish crumb, lemon oil	30
Salmon carpaccio, cured salmon, bug tail, avocado cream, lime dressing, roe, mint	30
Raw kingfish, Fraser Island spanner crab, aioli, nasturtium, lemon dressing	30
Black Angus beef carpaccio, truffle dressing, jerusalem artichoke cream, pecorino	31
Goan spiced prawn, seared tuna, onion cream, pickled cauliflower, lime eschalot salsa, curry leaf	32
Grilled butterflied quail, chestnut cream, pancetta, onion, sage burnt butter	32

SALAD

Buffalo milk burrata, shaved zucchini, pea, mint, lemon dressing	26
Baby cos, radicchio, poached pear, salted almond, manchego, Pedro Ximenez dressing	26

MAIN COURSE

Carnaroli, faro & pearl barley risotto, roast mushroom, charred onion, pecorino, parsley oil, lemon thyme.....	38
Pork belly, morcilla sausage, beetroot, blackberry puree, apple balsamic dressing	40
Tandoori roasted salmon, onion potato bhaji, spiced tomato, mint yoghurt, crisp onion	40
Swordfish, zucchini basil puree, crisp zucchini flower, pencil leek, baby corn, lemon dressing	40
Humpty Doo barramundi, porcini cream, roasted oyster mushroom, borlotti bean, crisp eschalot	40
South Coast flathead, jerusalem artichoke cream, cauliflower blossom, radicchio, smoked anchovy butter	42
Braised beef cheek, pancetta, horseradish creamed potato, roasted dutch carrot	42
Mirror Dory, poached prawn, pea puree, shaved fennel, lemon butter sauce	44
Beef tenderloin, cipollini onion, spinach cream, crisp salt bush, lemon herb butter	46

BREAD

Sourdough roll, Pepe Saya butter	5
Plain naan	4
Garlic naan	4
Spiced caramelised onion naan	5
Goat cheese spinach naan	5

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, radish, buttermilk.....	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

1.5% credit card surcharge applies

15% Surcharge applies on all Public Holidays

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