

## OYSTER

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

Sydney Rock .....	5 per piece
Pacific .....	5 per piece

## CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn .....	29   45
Crab .....	29   45
Moreton Bay bug .....	29   45

## SEAFOOD PLATTER

Oyster, crab, Moreton Bay bug, scampi, prawn, marron on ice, mayonnaise, cocktail sauce .....	160
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## APPETISER

Chilled tomato soup, handpicked spanner crab, summer blossom, chive oil.....	29
Braised pork hash, prosciutto, fennel cream, pickled rockmelon, apple balsamic .....	28
Raw tuna, soba noodle, ponzu soy, sesame, shallot, shiso, radish .....	29
Grilled prawn, salt cod croquette, chorizo, romesco, radicchio, lemon, pine nut .....	30
Cured salmon, spanner crab, cauliflower, spiced mayonnaise, mint, curry leaf .....	30
Black Angus beef carpaccio, truffle dressing, baby rocket, parmesan, caper, aioli .....	28
Twice cooked goat cheese souffle, beetroot, parmesan, red sorrel .....	29
L'Artisan haloumi, fresh fig, butternut pumpkin, maple dressing, pumpkin seed focaccia .....	28
Grilled Western Australian octopus, squid ink skordalia, green olive, lemon, black garlic crumb .....	30

## SALAD

Burrata, tomato, watermelon, mint, basil, watermelon molasses vinaigrette .....	26
Butter lettuce, mignonette, radicchio, caramalised walnut, peach, gruyere, french dressing .....	26

## MAIN COURSE

Ricotta gnocchi grande, pumpkin cream, mushroom, sage butter, parmesan .....	39
Roasted pork belly, bacon, pork sausage, blood plum, pistachio, creamed potato.....	39
Slow cooked beef cheek rogan josh, fried snake bean, garlic creamed potato, eggplant, mung bean .....	42
King George whiting, vongole, creamed corn, farro, shiso, parsley oil .....	39
Humpty Doo barramundi, yellow squash cream, braised cabbage, shimiji, burnt butter, lemon .....	39
Tandoori roasted king salmon, onion potato bhaji, spiced tomato, mint yoghurt, crisp onion .....	39
Ras el hanout poached corn fed half chicken, almond cream, yoghurt, radish .....	39
Queensland prawn, clam, dory, shellfish nage, fregola, tomato, lemon, parsley .....	42
Black angus beef tenderloin, bacon, cafe de paris butter, creamed potato, roasted onion .....	43

## BREAD

Sourdough roll, Pepe Saya butter .....	4.5
Plain naan .....	3
Garlic naan .....	3
Spiced caramelised onion naan .....	4
Goat cheese spinach naan .....	4

## SIDE

Creamed potato .....	10
Fries .....	10
Rocket, cos, snow pea leaf, fennel, pecorino .....	10
Seasonal leaves, herbs, olive oil, verjuice .....	9
Sugar snaps, broccoli, radish, buttermilk .....	10

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

我们提供配图中文菜单和美食推荐服务，请咨询服务员以获取菜单的微信二维码

Plant based menu available on request