

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
Black Angus beef carpaccio, truffle dressing, baby rocket, parmesan, caper, aioli	28
Chilled corn soup, picked spanner crab, bottarga, crisp eschalot, basil oil	29
Grilled Western Australian octopus, smoked chickpea eggplant cream, green olive dressing, fig leaf	29
Salmon carpaccio, cured salmon, bug tail, avocado cream, lime dressing, roe, mint	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

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

MAIN COURSE

Canaroli, 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, garlic creamed potato, crisp zucchini flower, broccolini, tomato caper olive salsa	40
Humpty Doo barramundi, confit tomato, asparagus, caper eschalot dressing, lemon mayonnaise	40
John Dory, crab & bean minestrone, shellfish nage, basil oil	42
Roasted duck breast, confit leg, fig walnut cream, silver beet, kale, star anise	44
Queensland prawn, scallop, cauliflower yoghurt cream, samphire, nasturtium, lemon dressing	45
Beef tenderloin, creamed potato, roasted onion, horseradish bone marrow 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	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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