

## 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, beetroot, parmesan, red sorrel .....	28
Grilled Freemantle octopus, almond cream, chermoula, crisp eggplant, red elk .....	29
Chilled tomato & watermelon soup, raw scallop, crab, cucumber, sorrel .....	30
Cured salmon, samphire, breakfast radish, salmon roe, lime dressing, crème fraiche .....	30
Raw kingfish, Fraser Island spanner crab, nasturtium, aioli, lemon dressing .....	30
Black Angus beef carpaccio, truffle dressing, caper, rocket, parmesan, aioli .....	31
Queensland prawns, salt cod fritter, zucchini basil cream, caramelised witlof, chive .....	33
Duck liver parfait, wagyu bresaola, cherry cream, toasted sourdough .....	32

## SALAD

Buffalo milk mozzarella, shaved zucchini, pea, mint, lemon dressing .....	26
Baby cos, radicchio, peach, salted almond, manchego, Pedro Ximenez dressing .....	26

## MAIN COURSE

Carnaroli and pearl barley risotto, burrata, asparagus, summer herbs, rye crumb.....	39
Pork belly, morcilla sausage, beetroot, blackberry puree, apple balsamic dressing .....	40
Tandoori roasted salmon, onion potato bhaji, spiced tomato, mint yoghurt .....	40
Swordfish, grilled calamari, fresh peas, squid ink shellfish broth .....	42
Humpty Doo barramundi, porcini cream, roasted oyster mushroom, broad beans, crisp eschalot .....	40
Flathead, slow cooked fennel, tomato, charred asparagus, kalamata olive mayonnaise.....	40
Braised beef cheek, pancetta, horseradish creamed potato, dutch carrot .....	42
John Dory, cauliflower yoghurt cream, grilled cos heart, caper citrus butter sauce .....	45
Beef tenderloin, cipollini onion, spinach cream, crisp salt bush, lemon herb butter .....	47

## BREAD

Sourdough roll, Pepe Saya butter .....	5
Plain naan .....	5
Garlic naan .....	5
Spiced caramelised onion naan .....	6
Goat cheese spinach naan .....	3

## 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, 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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