

## 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 .....	32   48
Crab .....	32   48
Moreton Bay bug .....	38   60

## CRUSTACEAN PLATTER

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

Oyster, crab, Moreton Bay bug, scampi, prawn, marron .....	185
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## APPETISER

Twice cooked goat cheese souffle, pear, pickled grape, watermelon radish, red elk .....	28
Queensland squid, salt cod brandade, asparagus, njudja pangrattato .....	30
Pea & watercress soup, crab tortellini, creme fraiche, lemon oil, pea tendril .....	30
Salmon tartare, rillette, cucumber, caperberry, finger lime, creme fraiche, roe, seaweed cracker .....	31
Black Angus beef carpaccio, truffle dressing, caper, rocket, parmesan, aioli .....	31
Raw tuna, charred orange, puffed rice, lemon aioli, mandarin olive oil dressing .....	32
Roasted rolled quail, confit leg, smoked pancetta, crushed pea, broad bean .....	32
Grilled queensland prawn, heirloom tomato, whipped buffalo curd, basil, prawn oil .....	33

## SALAD

Burrata, charred runner bean, asparagus, garden pea, balsamic dressing .....	26
Mignonette, radicchio, pickled fennel, globe artichoke, watercress, vincotto, pecorino .....	26

## MAIN COURSE

Ricotta dutch cream potato gnocchi, zucchini flower, tomato consomme, lemon balm .....	39
Pork belly, maple cured bacon, sweetcorn, treviso, salsa verde, apple balsamic jus, crackling .....	40
Humpty Doo barramundi, oyster mushroom, chive mayonnaise, mushroom crumb, nasturtium .....	40
Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt, radish sprout .....	42
Grilled swordfish, citrus braised fennel, fennel puree, blood orange dressing .....	45
Lamb cutlet, braised belly, harissa eggplant, feta cream, broad bean, lemon jus .....	45
John Dory, stem lettuce, grape, sea herb, avruga lemon butter sauce, verjus .....	45
Beef tenderloin, horseradish gremolata, onion ring, salt bush, red wine 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 .....	12
Fries .....	10
Rocket, cos, snow pea leaf, pomegranate, ricotta .....	16
Seasonal leaves, herbs, olive oil, verjuice .....	14
Sugar snap, green bean, broccoli, tarragon .....	15

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