

## OYSTER

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

Sydney rock .....	½ dozen 39	1 dozen 78
Pacific .....	½ dozen 39	1 dozen 78

## CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn .....	36	54
Crab .....	40	58
Moreton Bay bug .....	42	62

## CRUSTACEAN PLATTER

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

Oyster, crab, Moreton Bay bug, scampi, prawn, marron .....	195
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## APPETISER

Burrata, fennel, gordal olive, olive brine dressing, fennel frond .....	30
Twice cooked goat cheese souffle, quince, hazelnut, aleppo pepper .....	30
Salmon tartare, confit egg yolk, furikake, chive, soy jalapeno dressing .....	32
Western Australia octopus, eggplant puree, caper, preserved lemon salsa verde .....	33
Roast quail breast, confit leg, bacon, green chermoula, charred spring onion, tapioca, yoghurt .....	33
Black Angus beef carpaccio, mustard aioli, witlof, caperberry, horseradish, rocket .....	33
Torched Hiramasa kingfish, orange, yuzu dressing, miso aioli, seaweed oil .....	36
Baked Abrolhos Island scallop, nduja, lemon herb pangrattato .....	36

## MAIN COURSE

Ricotta cavatelli, roasted mushroom, pecorino, porcini crumb, sage, gremolata .....	39
Barramundi, grilled cos lettuce, cornichon caper butter sauce, parsley oil .....	44
Berkshire pork belly, maple bacon, morcilla, pickled rhubarb, cavolo nero .....	44
Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt .....	44
Grilled swordfish, cherry tomato sambal, prawn ravioli, lemon balm .....	48
New Zealand snapper, Parisienne gnocchi, charred corn, watercress, chilli oil .....	49
Dry aged duck breast, braised witlof, beetroot, blackberry, jus .....	54
Beef tenderloin, Jerusalem artichoke, horseradish potato, red wine jus .....	56

## BREAD

Sourdough roll, Pepe Saya butter .....	5
Plain naan .....	5
Garlic naan .....	6
Spiced caramelised onion naan .....	8
Goat cheese spinach naan .....	8

## SIDE

Fries .....	12
Creamed potato .....	15
Red velvet lettuce, maple champagne vinaigrette ..	14
Honey glazed carrot, herb dressing, watercress .....	15
Witlof, pear, ricotta, crisp onion, mustard dressing	18

Plant based menu available on request

Whilst every effort is taken to accommodate guest's 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