

OYSTERS

Freshly shucked on ice with eschallot and caramelised cabernet vinegar

Sydney rock	½ dozen 21.50	1 dozen 39.00
Pacific	½ dozen 21.50	1 dozen 39.00

CRUSTACEAN

Served chilled in the shell with mayonnaise and lemon

Prawns 27 44	Crab 29 44	Moreton Bay bugs 27 44
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SEAFOOD PLATTER

Oysters, crab, Moreton Bay bugs, scampi, yabbies, prawns and marron on ice with mayonnaise and cocktail sauce | **135**

APPETISERS

Jerusalem artichoke soup with seared scallop, chestnut mushroom and truffle creme fraiche | **24**

Wagyu carpaccio with soft free range egg, sorrel, celery heart and pecorino | **27**

Grilled quail with pear, celery heart, walnuts and apple cider vinaigrette | **26**

Kingfish carpaccio with herb crusted white anchovy, ruby grapefruit, baby leaves and lime aioli | **26**

Seared scallops with prosciutto, roast red pepper, white bean puree, sour dough crumbs and balsamic dressing | **27**

Crumbed crab cake with grilled prawn, cornichon, fennel and sauce gribiche | **27**

Grilled S.A. squid with chorizo, truss tomato, mache, crispy potato galette and chilli vinaigrette | **26**

Baby beetroot and goat cheese tart with caramelised onion, walnut, watercress and cabernet vinegar | **26**

Moreton Bay bugs with avocado, beetroot, mint, hazelnut, baby leaves, citrus dressing and ocean trout roe | **27**

SALADS

Tomato with buffalo mozzarella, pesto, aged balsamic and extra virgin oil | **25**

Radicchio, pear, roquefort, walnut and watercress salad with caramelised chardonnay vinegar | **26**

MAIN COURSES

Thyme gnocchi with peas, jerusalem artichoke, asparagus, cavolo nero and pecorino | **34**

Grilled swordfish with tomato braised octopus, chorizo, borlotti bean, fennel cream and lemon | **37**

Roasted lamb loin and confit lamb breast with a feta cigar, eggplant, olives, tomato and jus | **39**

W.A. barramundi with goat cheese ravioli, butternut pumpkin, pine nut, raisin and sage brown butter | **39**

Crispy twice cooked pork belly with prosciutto wrapped pork fillet, savoy cabbage, prunes and jus | **39**

Roast de-boned, free range chicken with heirloom baby carrots, mushroom, goat cheese polenta and consomme | **38**

Peppered beef tenderloin with swiss brown mushroom, brussels sprouts, porcini cream and jus | **39**

Tandoori roasted Tasmanian ocean trout with onion bhaji, spiced roman beans, raita and chilli jam | **39**

Grilled Queensland prawns with mussels, peas, cavolo nero, zucchini, semolina gnocchi and fennel butter | **38**

BREADS

Sourdough roll | **2.5**

Plain naan | **2.5**

Garlic naan | **2.5**

Spiced caramelised onion naan | **3**

Goat cheese and spinach naan | **3.5**

SIDES

Mashed potato | **9**

Chips | **8**

Rocket and parmesan salad | **9**

Mixed young salad leaves | **9**

Steamed vegetables | **9.5**