

FRESH SEASONAL SUSTAINABLE & ALWAYS HOUSE MADE

Oyster Specials

(min order of 4 pieces)

Natural freshly shucked

Appellation Sydney Rock (Batemans Bay, NSW) - 3

Pacific (Blackmans Bay, Tas) - 2.5

add Veuve Clicquot champagne mignonette - 6



Chef's own

cold - asian dressing, wakame, yuzu caviar - 4

hot - Rockefeller - 4

hot - smokey pancetta kilpatrick - 4



Shooters

gazpacho w/ Belvedere vodka & celery - 8.5

cucumber sorbet w/ Nosferatu Mandrake cucumber & mint gin, finger lime - 8.5



Prawns

cold - 1/2 kg king prawns w/ cocktail sauce & house-made sour dough - 39

hot - garlic butter & coleslaw - 19

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Entrée

Ocean trout tartare, sweet pickled cucumber, crème fraîche, sesame tuile - 18

Scorched scallops, avocado, lime coconut & smoked salmon caviar - 22

Mud crab tortellini, pernod bisque & chives - 24

Grilled Fremantle octopus, pan fried potato gnocchi, chorizo sauce nero - 23

**Mains**

Eye fillet Oscar, Moreton Bay Bug, béarnaise, grilled asparagus w/ leek & potato dauphinoise - 52

Traditional English fish & hand cut triple cooked chips w/ mashed peas & tartare - 32

Pan roasted Red Emperor w/ baby fennel, vongole clams, potato fondant,
& pancetta velouté - 42

Pepper crusted tuna niçoise salad w/ grilled kipfler potato - 38

Scampi linguini w/ sage, garlic smoked butter & botargo - 38

**Dessert**

Tiramisu w/ dark chocolate mousse & native wattle seed - 12

Buttermilk panna cotta, amaretto & strawberry w/ almond tuile - 12

Semifreddo baklava w/ orange blossom, honey & pistachio - 12

Affogato w/ hazelnut & lemon biscotti - 12