

dishes

japanese inspired oyster shooters 4

½ dozen oysters natural, drunken sake salmon pearls 23.5

½ dozen pacific oysters, kilpatrick 23.5

½ dozen pacific oysters baked, orange + prosciutto butter 23.5

jerusalem artichoke soup, parmesan crouton 15

shaw river buffalo mozzarella, nectarine + prosciutto salad, balsamic reduction, olive oil 23.5

zucchini flowers crumbed, □ goats curd, hummus, charred asparagus, tomato vinaigrette 23.5

yellowfin tuna sashimi, wasabi custard, orange flying fish roe, soy + orange dressing 23.5

smoked ocean trout, tomato + avocado tian, horseradish aioli 23.5

baked black figs □ prosciutto, blue cheese sauce, crispy leeks 19.5

wok fried snake beans + crispy tofu, yellow curry sauce + smoked river trout 17.5

seared scallops, soft polenta, crispy prosciutto, apple balsamic 23.5

crispy soy duck, seared scallops, szechuan pickled cucumber, asian dressing 23.5

oskar prawns, deep fried □ coconut, macadamia nuts + curry mayonnaise 24.5

red emperor fillet, cauliflower puree, zucchini, blackcurrant + macadamia nut butter 39.5

yellow fin tuna steak, garlic creamed potato, salsa verde lemon butter 39.5

slow roasted duckling, steamed broccolini, glazed mango, raspberry vinegar sauce 39.5

crispy skinned atlantic salmon, sautéed kipfler potato, remoulade + spinach oil 39.5

green prawns + moreton bay bugs tempura, shaved baby fennel + ruby grapefruit salad, 42.5

rack of lamb oven roasted, roasted sweet potato, minted peas, rosemary glaze 41.5

cape grim porterhouse steak, portobello mushrooms, fried onions, green peppercorn sauce 44.5

turkish bread □ virgin olive oil + dukkah spices 7.5

turkish bread □ garlic confit + evo 7.5

side dishes ***

baby beetroot, asparagus + roquette salad, goats fetta, verjuice 9

steamed green beans, chorizo sausage, caramelised onions 9

vine ripened tomato, shaved parmesan + pesto salad 9

sautéed brussel sprouts, bacon + onions 9

potato mash □ garlic oil 8

bowl of fries 8

***** 3 side dishes 22**