

WARM ARTISAN SOURDOUGH *Whipped cultured butter* | 5pp

SPANNER CRAB MILK BUNS (2) | 38 Add oscietra caviar 5g | + 25 per piece

CRISPY ZUCCHINI FLOWERS (2) *Truffle honey ricotta* | 28

PREMIUM GRADED ROCK OYSTERS

Champagne & shallot mignonette

1/2 dozen | 48 dozen | 92

Add oscietra caviar | 12 each

TASTE OF THE SEA SHARING PLATE

*Premium rock oysters, yellowfin tuna tartare,
snapper crudo, torched skull island prawns,
hand-picked spanner crab, salmon caviar*

80pp (minimum 2 people)

ENTRÉE

YELLOWFIN TUNA IN TWO STYLES *Citrus soy & sesame crudo, white radish, ginger & lime dressing* | 42 add caviar +25

TINDER CREEK DUCK PRESSE *Cognac & foie gras, roasted beetroots, crushed walnut & endive* | 40

TAMARIND & GINGER GLAZED JAPANESE EGGPLANT *White soy silken tofu & soy shiitakes, garlic shoots, shiso leaf* | 36

HANDCUT FILLET STEAK TARTARE *Creamed horseradish, sweet shallot, fried capers, toasted brioche* | 42 add caviar +25

SOUTHERN ROCK LOBSTER RAVIOLI *Butter poached blue swimmer crab, scallop & vermouth cream* | 68 add caviar +25

MAIN

PASTRAMI SPICED DRY-AGED DUCK BREAST *Banyuls & blackberry gastrique, salt crusted fennel & pollen* | 54

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET *Vadouvan spice roasted carrots, fried chickpeas, labneh, caper leaf* | 48

PERSIAN SPICED CAULIFLOWER RICE *Tea soaked currants, fried chickpeas, pomegranate molasses, organic red rice* | 46

CAPE GRIM BEEF SHORT RIB *Roasted tomato caponata, crumbled feta, black pepper, black garlic* | 62

300g HIBACHI GRILLED BLACK OPAL WAGYU SIRLOIN MS 7 *Caramelised onion jam, homemade mustard, pressed potato* | 125

LARGER PLATES

1kg KIDMAN GRAIN FED RIBEYE ON THE BONE *Chicory & herb salad, salsa verde, housemade miso mustard* | 230

1kg WHOLE LOCAL LOBSTER DIVER CAUGHT *Confit garlic & pink peppercorn butter, crushed shellfish bisque, lemon* | MP

SIDE DISHES | 18

GARDEN LEAVES *Pecorino, mustard & maple vinaigrette*

SWEET PEA & SUGAR SNAP SALAD *Stracciatella, baby gem, pistachio, mint*

FRENCH GREEN BEANS *Preserved lemon, persian feta, spiced almond dukkah*

ROASTED GARLIC POTATOES *Sea salt, confit garlic & parsley butter*

HANDCUT POTATO FRIES *Tomato salt, saffron aioli*

DESSERT

WHITE CHOCOLATE & PISTACHIO CHEESECAKE *Poached strawberries, pistachio biscuit, rose jelly* | 26

MISO BANOFFEE 'PIE' *Dulce de leche, caramelised banana, tonka bean cream* | 25

ICED MANGO & COCONUT PUDDING *New season mango & passionfruit salad, almond sponge, coconut & kaffir lime sorbet* | 26

CHEF'S CHEESE SELECTION *Served with housemade breads, pastes & chutneys* | 36

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday). A 15% surcharge applies on Sunday and public holidays. All card transactions incur a 1% surcharge.

WEDNESDAY TO SATURDAY

2 COURSE | 95

FESTIVE LUNCH MENU

12 NOVEMBER - 20 DECEMBER

FROM 12 NOON

3 COURSE | 120

SNACKS

SPANNER CRAB MILK BUNS (2) | 36

Tomato, green olive

WAGYU RIB FINGERS (2) | 34

Horseradish, chive, lemon

PREMIUM GRADED ROCK OYSTERS

Fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 48

dozen | 92

3 COURSE SET \$90

CHRISTMAS SPICED PORK & PISTACHIO MORTADELLA

Caramelised fig jam, cognac pâté, grilled sourdough

12HR SPICE BRINED TURKEY BREAST

Sage & apricot stuffing, brown sugar parsnips

MANGO & PASSIONFRUIT PAVLOVA

Passionfruit curd, coconut cream, citrus meringue

ENTRÉE

COLD SMOKED HIRAMASA KINGFISH *Lemon oil, capers, cucumber yoghurt, fennel pollen* | add caviar +25

MISO GLAZED SALMON *Sticky eggplant, soy shiitake mushroom, purple radish, toasted sesame*

HANDCRAFTED BURRATA *Poached peach, slow roasted pumpkin, crushed pepitas & bitter leaves*

CHRISTMAS SPICED PORK & PISTACHIO MORTADELLA *Caramelised fig jam, cognac pâté, grilled sourdough*

TASTE OF THE SEA SHARING PLATE | 40pp (minimum 2 people)

Rock oysters, skull island prawns, spanner crab, kingfish & tuna crudo, scallop ceviche

MAIN

12HR SPICE BRINED TURKEY BREAST *Sage & apricot stuffing, brown sugar parsnips*

HOT SMOKED DUCK BREAST *Poached black cherries, roasted gem lettuce, shaved chestnuts*

PAN-FRIED POTATO, PARMESAN & SAGE GNOCCHI *Tomato & chili jam, roasted artichoke hearts*

CRISPY SKINNED BARRAMUNDI FILLET *Salt crusted fennel, fat green olives, burnt orange*

CAPE GRIM 300G DRY AGED SIRLOIN *Black garlic roasted mushrooms, capers, vine ripened tomatoes* | +30

VEGETABLES & SALADS

ROASTED KIPFLER POTATOES *Sea salt, parsley butter*

SUMMER VEGETABLE SALAD *Beans, greens, tomatoes, mustard & lemon vinaigrette*

DESSERT

BAKED VALRHONA DARK CHOCOLATE *Poached cherries, burnt orange cream*

PEACH ICED TEA TRIFLE *Poached & roasted peaches, mascarpone cream, soaked almond sponge*

MANGO & PASSIONFRUIT PAVLOVA *Passionfruit curd, coconut cream, citrus meringue*

CHEF'S CHEESE SELECTION *Three ripe cheeses, house-made fruit pastes & breads*

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