

Flying Fish

SNACKS

Fraser Isle Spanner crab toast, chive mayonnaise (1) DF	10
Venus Bay prawn toast, fish fragrance (1) DF	10
Prawn crackers, cultured cream, XO	8

RAW BAR

Appelation oysters, tumeric vinaigrette DFGF	4.8 ea
Marinated tuna, mirin dressing, enriched rice DF	19
Petuna ocean trout, schimi pepper, trout roe DF GF	19
Hiramasa Kingfish, Smoked oyster, Avocado DF GF	19

ENTRÉE

BBQ Hervey bay scallops, garlic butter	32
Hot smoked ocean trout rillette, rye cracker, radish	27
BBQ cuttlefish, Enoki, smoked eel and fennel. GF	30
Vanella burrata, roasted peach, eschallot, sherry caramel	27
Breaded King George whiting, tartare, herb salad DF	30/45
Charcoal roast King prawns, koji butter, shellfish oil	32
BBQ Fig, San Daniele Prosciutto, stracciatella, chilli oil GF	27

PASTA

Pipi Tagliatelle, chilli, bottarga	29/39
Buffalo ricotta Tortelloni, brown butter, zuchini flower	28/37
Eastern rock lobster (1/2) spaghetti, tomato, tarragon	120

MARKET SEAFOOD

Mud crab	19/100gr
Whole Market fish (daily selection)	8/100gr
Eastern rock lobster	26/100gr
West Australian marron	18/100gr
Choice of	
CT XO, black pepper sauce or garlic butter	
Steamed, BBQ or fried	
Served with coconut bun	

SEAFOOD PLATTER

Selection of oysters	220
Cold poached Venus Bay prawns, cocktail sauce	
Sashimi selection	
Charcoal roast scallops, garlic butter	
BBQ West Australian marron, XO	
King prawns, koji butter, shellfish oil	
Breaded King George Whiting, Tartare sauce	
Served with hand cut chips and herb salad, palm sugar vinaigrette	

CAVIAR

	10g	30g
Black pearl Siberian Caviar	90	270
Black Pearl Beluga		440
Served with potato waffles, cultured cream		

MAINS

Bowen Coral Trout, eggplant tempura, Coral trout XO	55
Pan fried Murray Cod, cipollini onions, salt baked celeriac	46
Cone Bay Barramundi, bbq zucchini, parsley sauce	39
Roast Heirloom beetroot, pearl barley, smoked macadamia	35
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220g Cape grim beef fillet, Tokyo turnip, skordalia, oxtail sauce GF	49
1.2kg Tajima Wagyu rib eye MB6, potato gratin, horseradish (45 min)	180

TO ACCOMPANY

Herb salad, palm sugar vinaigrette DF GF	12
Hand cut chips DF GF	12
Heirloom tomato salad, labna, green olive GF	12
Roast pumpkin, herb crème fraîche and dashi butter GF	12
Charred broccolini, lemon yoghurt, toasted almonds GF	12

DESSERT

Manjari Chocolate mousse, garnet plum, buttermilk pannacotta GF	24
Charred lemon parfait, salted butter crumb, toasted meringue GF	20
Palm sugar macerated pineapple, pandan, coconut sorbet GF DF	20
Strawberry, cultured cream, macadamia GF	20
Fig pudding, walnut gingerbread, mascarpone ice cream (20mins, for 2)	30
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Selection of cheese (4) served with fruit bread and condiments	40
<i>Brillat Savarin Will Studd, soft cow, Normandy, FR</i>	12
<i>Holy goat La Luna, white mould goat, Castlemaine VIC</i>	12
<i>Roquefort Papillon, soft blue, Aveyron, FR</i>	12
<i>Cheddar Pyengana, hard cow, Pyengana TAS</i>	12