

Flying Fish

SNACKS

Sourdough, smoked tomato and chilli, salted butter	5
Spanner crab and tabasco mayonnaise on steam bread	12
Prawn toast with fish fragrance	12
Appellation oysters, turmeric vinaigrette <small>DF GF</small>	4.9 ea

ENTRÉE

Breaded fillet of john dory, tartare, herb salad <small>DF</small>	30
Campanelle pasta, smoked tomato, cured mooloolaba scallops	30
BBQ spencer gulf prawns, crunchy chilli oil <small>GF DF</small>	32
Ocean trout sashimi, ginger dressing, avocado, smoked oyster <small>DF</small>	29
Fried halloumi with BBQ shishito peppers, green goddess dressing ^{GF}	27

MAINS

Crisp skinned snapper, prawn and shitake crepe, turmeric sauce <small>DF</small>	46
BBQ swordfish, braised eschallots, borlotti beans <small>DF</small>	40
Charcoal roast moreton bay bug, garlic butter, udon noodle	52
Cape grim scotch fillet, cooked over embers, creamed spinach, café de paris butter	49
Braised pearl barley, heirloom beetroot, pickled apple, horseradish cream	35
1kg tajima wagyu rib eye, oxtail and white pepper sauce	195

TO ACCOMPANY

Potato cake, crème fraiche, sea urchin <small>GF</small>	12
Hand cut chips <small>DF GF</small>	12
Chopped salad, sherry vinaigrette <small>GF</small>	12
Charred broccoli, parmesan, smoked yoghurt <small>GF</small>	12

DESSERT

Valrhona chocolate tart, hazelnut ice cream	24
Lemon parfait, almond shortbread, cultured cream, Italian merengue	20
Macerated strawberry, roast rhubarb, yoghurt mousse, caramelised white chocolate	20
Holy goat la luna, warm oat cake, preserved fruits	20

CAVIAR

ARS italica oscietra	30gr
Black pearl beluga	270
	440

Served with creme' fraiche, chopped eggs, chives, toast

SEAFOOD PLATTER 220

Selection of oysters, turmeric vinaigrette
Ocean trout sashimi, smoked oyster avocado
Spanner crab and tabasco mayonnaise on steam bread
Breaded fillet of john dory, tartare, herb salad
BBQ spencer gulf prawns, crunchy chilli oil
Mooloolaba scallops, fish fragrance
Moreton bay bug, garlic butter

Served with hand cut chips and chopped salad, sherry vinaigrette

SET MENU 90PP

Pairing wines	60PP
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Spanner crab and tabasco mayonnaise on steam bread
Prawn toast with fish fragrance
Appellation oysters, turmeric vinaigrette <small>DF GF</small>
Ocean trout sashimi, ginger dressing, avocado, smoked oyster <small>DF</small>
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Charcoal roast moreton bay bug, garlic butter, udon noodle
or
Crisp skinned snapper, prawn and shitake crepe, turmeric sauce <small>DF</small>
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Valrhona chocolate tart, hazelnut ice cream