



CAVIAR

Polanco oscietra grand reserve caviar	220 30gr
Served with hash brown, cultured cream	320 50gr
	520 100gr

SNACKS

Appellation oyster, turmeric vinaigrette GF DF	5.6ea
Yellowfin tuna tartar, fried potato cake, black truffle (4pc) GF DF	15
Spanner crab and tabasco mayonnaise on steamed bread	12
Prawn toast with fish fragrance	12
Charcoal roast split prawns, shellfish, and chilli dressing GF DF	12ea

ENTRÉES

Ocean trout sashimi, ginger dressing, avocado, smoked oyster DF	29
Kingfish crudo, lime, chilli, coconut GF DF	29
BBQ mooloolaba scallops, green sichuan, ginger, shallot (5pc) DF	32
Breaded fillet of john dory, tartare, herb salad DF	32
Short spine sea urchin and black truffle spaghetti	38
Vannella burrata, wood roast heirloom tomato, chilli, fried sourdough	27
BBQ West Australian marron, garlic butter, yuzu, finger lime GF	50ea

MAINS

Spring Creek barramundi, toasted pine nuts fried and raw Brussel sprout salad DF GF	42
BBQ swordfish, borlotti beans, wombok, zucchini	43
Eastern rock lobster tagliatelle, smoked tomato, shellfish dressing	120
Braised pearl barley, heirloom beetroot, pickled apple, horseradish cream	38
Roasted Aylesbury duck breast, Jerusalem artichoke, pickled radicchio, plum sauce GF DF	40
Tajima wagyu scotch fillet, cooked over embers, baked celeriac, white pepper sauce MS+4 GF	56
1KG tajima wagyu rib eye, oxtail and white pepper sauce MS+6 GF	195

SIDES

Hand cut chips GF DF	12
Mixed leaves, ginger vinaigrette GF DF	12
Fried cauliflower, stracciatella, garlic and chilli pangattato,	12
Hasselback potatoes, garlic dashi butter GF	12

SEAFOOD PLATTER

220

Selection of oysters, turmeric vinaigrette GF DF
Ocean trout sashimi, ginger dressing, avocado, smoked oyster DF
Spanner crab and tabasco mayonnaise on steamed bread
Breaded fillet of john dory, tartare, herb salad DF
Spencer gulf prawn cutlets
Mooloolaba scallops, green Sichuan, ginger, shallot DF
BBQ West Australian marron, garlic butter
Served with hand cut chips and mixed leaves salad

SHARING MENU

110 pp

Appellation oyster, turmeric vinaigrette GF DF
Ocean trout sashimi, ginger dressing, avocado, smoked oyster DF
Prawn toast with fish fragrance
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BBQ swordfish, borlotti beans, wombok, zucchini
BBQ West Australian marron, garlic butter, yuzu, finger lime GF
Tajima wagyu scotch fillet, cooked over embers, baked celeriac, white pepper sauce MS+4 GF
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Valrhona chocolate cremeux, treacle pudding, Sichuan
Hazelnut parfait, truffled mascarpone, torched meringue GF

DESSERT

Valrhona chocolate cremeux, treacle pudding, Sichuan	20
Hazelnut parfait, truffled mascarpone, torched meringue GF	19
Caramelised apples, almond frangipane, spiced vanilla ice cream GF For 2	30

CHEESE SELECTION

HOLY GOAT La Luna, white mould, goat milk, Castlemaine VIC	12
CHEDDAR Pyengana, hard, cow milk, Pyengana TAS	12
BRILLAT-SAVARIN, Soft, triple cream cow's milk, France	12
Served with accompaniments	