



CAVIAR

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

SNACKS

Appellation oyster, turmeric vinaigrette GF DF	5.2ea
Potato cake, crème fraiche, sea urchin (4pc) GF	15
Spanner crab and tabasco mayonnaise on steamed bread	12
Prawn toast with fish fragrance	12
Prawn cutlet slider, secret sauce	15ea

ENTRÉES

Ocean trout sashimi, ginger dressing, avocado, smoked oyster DF	29
Vannella burrata, wood roast heirloom tomato, chill, fried sourdough	27
BBQ spencer gulf prawns. cuttlefish, macadamia satay GF DF	32
BBQ mooloolaba scallops, green sichuan, ginger, shallot (5pc) DF	32
Breaded fillet of john dory, tartare, herb salad DF	32
Campanelle pasta, smoked tomato, cured mooloolaba scallops	30

MAINS

Cone bay barramundi, shishito pepper, roast almond DF GF	42
BBQ swordfish, charred purplette onions, fennel zucchini	43
Charcoal roast moreton bay bug, anchovy butter, cheese dumplings, macadamia	52
Eastern rock lobster spaghetti, tomato and shellfish bisque	120
Braised pearl barley, heirloom beetroot, pickled apple, horseradish cream	38
Glazed Aylesbury duck breast, pickled radicchio, braised plum	40
Tajima wagyu scotch fillet, cooked over embers, braised eschalot, white pepper sauce MS+4 GF	56
1KG tajima wagyu rib eye, oxtail and white pepper sauce MS+6	195

SIDES

Hand cut chips GF DF	12
Mixed leaves from epicurean harvest, lemon, horseradish dressing GF DF	12
Sugar snaps, zucchini, smoked yoghurt, lemon, tarragon 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
Moreton bay bug, anchovy 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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Cone bay barramundi, shishito pepper, roast almond DF GF
Charcoal roast moreton bay bug, anchovy butter, cheese dumplings, macadamia
Tajima wagyu scotch fillet, cooked over embers, braised eschalot, white pepper sauce MS+4 GF
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Valrhona chocolate cremeux, cherry, hazelnut ice cream
Passionfruit parfait, pandan, torched meringue

DESSERT

Valrhona chocolate cremeux, plum, hazelnut ice cream	20
Coconut pannacotta, mango granita, mango sorbet	19
Passionfruit parfait, pandan, torched meringue	19
A selection of local and imported cheese, fruit bread and condiments	12ea