



FATHER'S DAY SPECIAL

Fragrant red curry of coral trout, egg noodles, charred snow peas 42

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