

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 ^{DF GF}	4.9ech

ENTRÉE

Breaded fillet of john dory, tartare, herb salad ^{DF}	30
Campanelle pasta, smoked tomato, cured mooloolaba scallops	30
BBQ spencer gulf prawns, crunchy chilli oil ^{GF DF}	32
Yellow fin tuna, spiced eggplant, smoked yoghurt	29
Vannella burrata, grilled sourdough, asparagus, almond	27

MAINS

Crisp skinned snapper, prawn and shitake crepe, turmeric sauce ^{DF}	46
BBQ swordfish, braised eschallots, borlotti beans ^{DF}	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 ^{GF}	12
Hand cut chips ^{DF GF}	12
Chopped salad, sherry vinaigrette ^{GF}	12
Sugar snaps, Smoked yoghurt, lemon, tarragon ^{GF}	12

DESSERT

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

CAVIAR

	30GR
ARS italica oscietra	270
Black pearl beluga	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
Spanner crab and tabasco mayonnaise on steam bread	
Prawn toast with fish fragrance	
Appellation oysters, turmeric vinaigrette ^{DF GF}	
Ocean trout sashimi, ginger dressing, avocado, smoked oyster ^{DF}	
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Crisp skinned snapper, prawn and shitake crepe, turmeric sauce ^{DF}	
OR	
Charcoal roast moreton bay bug, garlic butter, udon noodle	
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Valrhona chocolate and malt cream, coffee, hazelnut ice cream	
OR	
Macerated strawberry, roast rhubarb, yoghurt mousse, caramelised white chocolate	