

# Flying Fish

## SNACKS

Fraser Isle Spanner crab toast, duck egg mayonnaise DF	10
Spencer gulf prawn toast, fish fragrance DF	10
Fish crackers, cultured cream, XO	8

## RAW BAR

Appelation oysters, tumeric vinaigrette GF DF	4.8 ea
Marinated tuna, mirin dressing, enriched rice DF	29
Cold poached prawn, iceberg lettuce, prawn mayonnaise GF DF	29

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Sashimi selection DF	35/55

*Hiramasa kingfish, black bean, citrus cure*

*Petuna ocean trout, shichimi pepper, trout roe*

*Yellowfin tuna, spicy soy, scallion, sesame*

*Bay of fires short spine sea urchin, lotus glaze*

## ENTRÉE

BBQ Rotnest island scallops, fish fragrance (4)	32
Grilled southern calamari, edamame, squid ink butter GF	30
Vannella burrata, roast tomato, fennel, pangrattato	27
Breaded corner Inlet King George whiting, tartare, herb salad DF	30
Charcoal roast Spencer Gulf prawns, kombu butter, mandarin oil	32
BBQ cumin lamb ribs, lotus chips DF	29

## PASTA

Goolwa Pipi Tagliatelle, chilli, bottarga	29/39
Buffalo ricotta Tortelloni, roast onion brodo	28/37
Eastern rock lobster (1/2) spaghetti, tomato, tarragon	120

## MARKET SEAFOOD

Mud crab	19/100gr
Market fish (see display)	MP
Goolwa pippi	9/100gr
Eastern rock lobster	26/100gr
West Australian marron	18/100gr

Choice of	
XO, black pepper sauce or garlic butter	
Steamed, BBQ or fried	

Served with mantou bun

## SEAFOOD PLATTER

Selection of oysters	220
Cold poached prawns, cocktail sauce	
Sashimi selection	

Charcoal roast scallops, kombu butter

BBQ West Australian marron, XO

Spencer Gulf prawns, kombu butter, mandarin oil

Corner Inlet King George whiting, tartare sauce

Served with hand cut chips and mixed leaf salad, wafu dressing

## CAVIAR

	10g	30g
Sterling Caviar	90	270
Calvisius tradition		255
Black Pearl Beluga		440

Served with potato waffles, cultured cream

## MAINS

Steamed snapper, fragrant red curry, cauliflower, coconut bread	46
Pan fried petuna ocean trout, poached white asparagus, gribiche GF DF	39
Cone bay barramundi, braised borlotti, broad beans, Tuscan kale GF DF	39
Roast Heirloom beetroot, pearl barley risotto, smoked macadamia	35
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220g Cape grim beef fillet, radicchio, oxtail sauce, horseradish GF	49
1.2kg Tajima Wagyu rib eye MB6, potato gratin, horseradish (45 min)	180

## TO ACCOMPANY

Mixed leaf salad, wafu dressing DF	12
Hand cut chips GF DF	12
Poached green asparagus, stracciatella, hazelnut GF	12
Fried brussel sprouts, green goddess dressing GF	12
Roast pumpkin, herb crème fraîche and dashi butter GF	12
Charred broccolini, caramelised butter milk GF	12

## DESSERT

Manjari Chocolate mousse, Honeycomb ice cream GF	24
Charred lemon parfait, salted butter crumb, toasted meringue GF	20
Palm sugar macerated pineapple, pandan, coconut sorbet GF DF	20
Strawberry, cultured cream, macadamia GF	20
Gingerbread pudding, apple caramel, crème fraîche (for 2)	30
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Selection of cheese (4) served with fruit bread and condiments	40
<i>Brillat Savarin Will Studd, soft cow, Normandy, FR</i>	12
<i>Holy goat La Luna, white mould goat, Castlemaine VIC</i>	12
<i>Roquefort Papillon, soft blue, Aveyron, FR</i>	12
<i>Cheddar Pyengana, hard cow, Pyengana TAS</i>	12