

Flying Fish

SNACKS		CAVIAR	30GR
Sourdough, smoked tomato and chilli, salted butter	5	ARS italica oscietra	270
Spanner crab and tabasco mayonnaise on steam bread	12	Black pearl beluga	440
Prawn toast with fish fragrance	12	Served with creme' fraiche, chopped eggs, chives, toast	
Appellation oysters, turmeric vinaigrette DF GF	4.9ech		
ENTRÉE		SEAFOOD PLATTER	220
Breaded fillet of john dory, tartare, herb salad DF	30	Selection of oysters, turmeric vinaigrette	
Campanelle pasta, smoked tomato, cured mooloolaba scallops	30	Ocean trout sashimi, smoked oyster avocado	
BBQ spencer gulf prawns, cuttlefish, macadamia sate GF DF	32	Spanner crab and tabasco mayonnaise on steam bread	
Yellow fin tuna, spiced eggplant, smoked yoghurt	29	Breaded fillet of john dory, tartare, herb salad	
Vannella burrata, grilled peach, sherry caramel, sourdough	27	BBQ spencer gulf prawns, cuttlefish, macadamia sate	
MAINS		Mooloolaba scallops, fish fragrance	
Crisp skinned snapper, prawn and shitake crepe, turmeric sauce DF	46	Moreton bay bug, garlic butter	
Ocean trout, purplette onion, charred zucchini, sauce vierge GF	40	Served with hand cut chips and chopped salad, sherry vinaigrette	
Charcoal roast moreton bay bug, garlic butter, udon noodle	52		
Cape grim scotch fillet, cooked over embers, creamed spinach, café de paris butter GF	49	SET MENU	90PP
Braised pearl barley, heirloom beetroot, pickled apple, horseradish cream	35	Pairing wines	60PP
1kg Tajima wagyu rib eye, oxtail and white pepper sauce	195	Spanner crab and tabasco mayonnaise on steam bread	
TO ACCOMPANY		Prawn toast with fish fragrance	
Potato cake, crème fraiche, sea urchin GF	12	Appellation oysters, turmeric vinaigrette DF GF	
Hand cut chips DF GF	12	Ocean trout sashimi, ginger dressing, avocado, smoked oyster DF	
Mixed leaves from epicurean harvest, lemon, horseradish dressing GF DF	12	~	
Sugar snaps, zucchini, smoked yoghurt, lemon, tarragon GF	12	Crisp skinned snapper, prawn and shitake crepe, turmeric sauce DF	
DESSERT		OR	
Valrhona chocolate cremeux, cherry, hazelnut ice cream GF	24	Charcoal roast moreton bay bug, garlic butter, udon noodle	
Mango parfait, coconut cream, torched meringue GF	20	~	
Buttermilk diplomat, yellow peach, almond ice cream GF	20	Valrhona chocolate cremeux, cherry, hazelnut ice cream	
Holy goat la luna, warm oat cake, preserved fruits	20	OR	
		Buttermilk diplomat, yellow peach, almond ice cream	