

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 <small>DF GF</small>	4.9ech		
ENTRÉE		SEAFOOD PLATTER	220
Breaded fillet of john dory, tartare, herb salad <small>DF</small>	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 <small>GF DF</small>	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 <small>DF</small>	46	Moreton bay bug, garlic butter	
Ocean trout, purplette onion, charred zucchini, sauce vierge <small>GF</small>	40	Served with hand cut chips and chopped salad, sherry vinaigrette	
Charcoal roast moreton bay bug, garlic butter, udon noodle	52	SET MENU	90PP
Cape grim scotch fillet, cooked over embers, creamed spinach, café de paris butter <small>GF</small>	49	Pairing wines	60PP
Braised pearl barley, heirloom beetroot, pickled apple, horseradish cream	35	Spanner crab and tabasco mayonnaise on steam bread	
1kg Tajima wagyu rib eye, oxtail and white pepper sauce	195	Prawn toast with fish fragrance	
TO ACCOMPANY		Appellation oysters, turmeric vinaigrette <small>DF GF</small>	
Potato cake, crème fraiche, sea urchin <small>GF</small>	12	Ocean trout sashimi, ginger dressing, avocado, smoked oyster <small>DF</small>	
Hand cut chips <small>DF GF</small>	12	~	
Mixed leaves from epicurean harvest, lemon, horseradish dressing <small>GF DF</small>	12	Crisp skinned snapper, prawn and shitake crepe, turmeric sauce <small>DF</small>	
Sugar snaps, zucchini, smoked yoghurt, lemon, tarragon <small>GF</small>	12	OR	
DESSERT		Charcoal roast moreton bay bug, garlic butter, udon noodle	
Valrhona chocolate cremeux, cherry, hazelnut ice cream <small>GF</small>	24	~	
Mango parfait, coconut cream, torched meringue <small>GF</small>	20	Valrhona chocolate cremeux, cherry, hazelnut ice cream	
Buttermilk diplomat, yellow peach, almond ice cream <small>GF</small>	20	OR	
Holy goat la luna, warm oat cake, preserved fruits	20	Buttermilk diplomat, yellow peach, almond ice cream	