



Executive Chef: Peter Robertson

Sous Chef: Rebecca Merhi

Putting taste ahead of technique with minimal waste and maximum flavour

## TO START

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Appellation rock oyster, turmeric vinaigrette GF DF Goes well with NV Louis Roederer Brut premier, Reims, France	6ea
Polanco Oscietra grand reserve caviar 30gr GF Served with hash brown, cultured cream	230
Prawn toast, sweet and sour sauce DF	12
Roasted shark bay scallop, ginger shallot, Sichuan dressing	7ea

## ENTRÉES

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Tuna tartare, koshikari rice, brown butter sesame dressing	31
Butterflied King George whiting, tartar, lemon DF	31
Cold poached Spencer Gulf prawn salad, marie rose sauce DF	32
Miso glazed shitake mushroom, fish fragrance asparagus DF	29
BBQ southern calamari, red onion marinade, charred broccolini DF	30

## SEAFOOD PLATTER

Appellation rock oyster, turmeric vinaigrette GF DF
Yellowfin tuna sashimi, sesame dressing
Cold poached Spencer gulf prawn salad, marie rose sauce DF
BBQ shark bay scallop, ginger shallot, Sichuan dressing DF
Charcoal roast Moreton bay bug, tangerine GF
Butterflied King George whiting, tartar, lemon DF
Served with chips and green salad
230

Our sommelier recommends

2020, Grosset 'Springvale', Clare Valley, SA

## SIGNATURE FISH

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An evolving spotlight on some of our favourite species

Aquna Sustainable Murray Cod

Prepared and served either:

Charcoal roast with ratatouille and lemon GF DF

or

Steamed with ginger, shallot and black bean DF

or

Fried with tartar and herb salad DF

49 / 90

## MAINS

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Roast glacier 51 toothfish, peas and pistachio, asparagus, jamon cream GF	56
Spring Creek barramundi, BBQ sugarloaf cabbage, tangerine butter GF	42
Petuna ocean trout, grilled fennel in verjuice, sauce vierge GF DF	44
½ BBQ eastern rock lobster spaghetti, broad beans, marinated tomato	125
500g Bangalow pork cutlet, charred sugar snaps, lime, curry butter	55
220g Cape Grim grass-fed beef fillet, braised eschalot, oxtail broth GF	56
Pearl barley risotto, artichoke, herb butter, pickled mushroom	38

## SIDES

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Chips, curry salt DF	12
Creamed sweet corn, basil, spicy prawn oil GF DF	12
Green salad, white balsamic dressing GF DF	12
Spinach pie, salted chilli, lemon	12
Choice of 3 side to share	30