



## Autumn Menu

### Snacks

Salted Fish Croquette, blood lime mayo	\$6.5 ea
Fried Akoya Pearl Oyster, sunrise lime mayo	\$8 ea
Smoked Eel Doughnut, sea lettuce cream, brook trout roe	\$12 ea
Venus Bay Prawn Toast, salted chilli, sesame	\$12 ea

### The Raw Bar

Oscietra Caviar, chive cream, potato waffles 10g/30g	\$110/\$320
Yarra Valley Salmon Roe, chive cream, potato waffles 30g	\$65
Sydney Rock Oysters, finger lime mignonette GF DF	\$7.5 ea
Abrolhos Island Scallop, desert lime, lemon myrtle GF	\$15 ea
Hiramasa Kingfish, stracciatella, smoked tomato GF	\$32
Yellowfin Tuna, salted mandarin, river mint GF	\$32
Angus Beef Tartare, smoked egg yolk, nori crackers GF	\$38
Sashimi Selection, pickled kohlrabi, white soy DF	\$38
Two Spot Sand Crab, avocado, toasted brioche	\$36

### Pasta

Squid Ink Linguini, calamari, capers	\$34
Venus Bay Prawn Casarecce, smoked tomato, parmesan	\$34
Two Spot Sand Crab Spaghetti, shellfish cream, bottarga	\$34
Bay Lobster Ravioli, sweet corn, fermented chilli	\$38

### The Wood fire

Spencer Gulf King Prawn, smoked tomato butter, salted blood lime GF	\$16 ea
Yumbah Green lip Abalone, wakame butter, sea blight GF	\$26 ea
Smoked Jervis Bay Mussels, macadamia cream, fermented chilli, saltbush flatbreads	\$28
Port Lincoln Calamari, smoked fish nduja, burnt lemon GF	\$34
Abrolhos Island Octopus, kipfler potato, saltbush GF DF	\$38

### Signature Seafood Platter For Two

\$250

Selection of chef's favourite dishes served across two courses.

### Market Price

Goolwa Pipis, ginger, native lemongrass	\$150/kg
Bay Bug, confit garlic, shellfish bisque	\$180/kg
Fried Mudcrab, bush tomato XO, saltbush buns	\$250/kg
Southern Rock Lobster, marinated tomato, hand cut spaghetti	\$350/kg

### Mains

Rainbow Trout, warrigal greens, sunrise lime GF	\$45
Barramundi, sugarloaf cabbage, lemon aspen GF	\$45
Blue Eye Trevalla, confit leek, sea lettuce butter GF	\$48
Murray Cod, smoked macadamia, lemon myrtle GF	\$52
Snapper, butternut pumpkin, native curry	\$48
Black Angus MBS4+ Sirloin 300gm, bordelaise sauce GF	\$52

### Sides

Shoestring Fries, seaweed salt DF	\$14
Green leaf Salad, lemon aspen vinaigrette GF DF	\$14
Woodfired Greens, smoked macadamia, lemon myrtle GF	\$16
Heirloom Carrots, stracciatella, wild honey GF	\$16
Andean Sunrise Potato Galette, Pyengana cheddar GF	\$18

Vegan & Vegetarian menu available

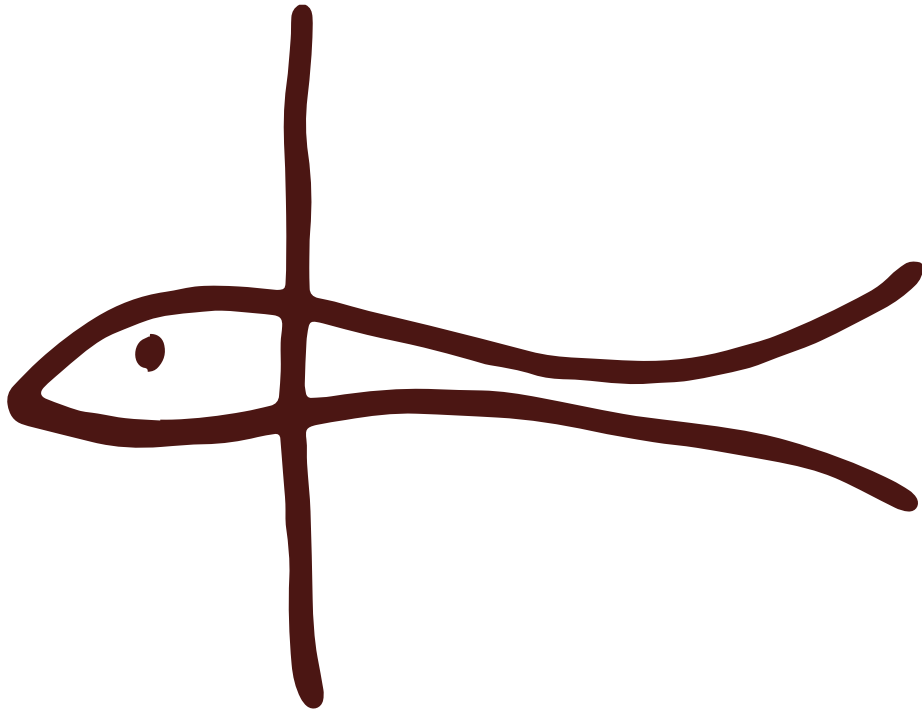
Gluten Free (GF), Dairy Free (DF)

Subject to change due to availability of produce. Weekend & Public Holiday surcharge applies.

Celebrating 20 years

Est. 2004





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