



CAVIAR

Polanco Oscietra Grand Reserve Caviar <i>with fried potato, cultured cream, boiled egg</i>	90/10g 230/30g
Yarra Valley Caviar - <i>First Harvest Salmon Roe</i> <i>with saltbush flatbreads and sea lettuce cream</i>	60/30g

OYSTERS

Sydney Rock Oyster, finger lime mignonette GF/DF	7.50ea
<i>Grilled over the wood fire and served with:</i>	
Wakame Butter, kelp oil GF	8.50ea
Smoked Fish Nduja, brown butter GF	8.50ea

SNACKS

Salted Fish Croquette, blood lime, chilli mayo	6.50ea
Abrolhos Island Scallop, cultured cream, pickled desert lime GF	15ea
Smoked Eel Doughnut, sea lettuce cream, trout roe	12ea
Venus Bay Prawn Toast, salted chilli, sesame	16ea
Fried Akoya Pearl Oyster, sunrise lime mayo	8.50ea

ENTRÉES

Selection of Raw Fish, white soy, pickled kohlrabi DF	38
Smoked Jervis Bay Mussels, macadamia cream, fermented chilli GF	28
Fraser Isle Spanner Crab, avocado, fried potatoes GF	34
Hiramasa Kingfish, green tomato, Geraldton wax GF/DF	32
Abrolhos Island Octopus, confit potato, saltbush GF	36
Bay Lobster Ravioli, sweet corn, shellfish butter	39

SEAFOOD PLATTER

Served In Two Courses

Cold Course

Sydney Rock Oysters, finger lime mignonette GF/DF
Selection of Raw Fish, white soy, pickled kohlrabi DF
Abrolhos Island Scallops, cultured cream, pickled desert lime GF
Smoked Jervis Bay Mussels, macadamia cream, fermented chilli GF

Hot Course

Bay Bug, shellfish butter, garlic oil GF
Spencer Gulf King Prawn, roma tomato, blood lime GF/DF
Spring Creek Barramundi, sugarloaf cabbage, lemon aspen GF
Chips, seaweed salt DF
250

We recommend:

Jim Barry ‘Florita Cellar Release’ Riesling
Aromas of kaffir lime leaves and lemon blossoms, crunchy acidity
and a long-refined finish
2022, Clare Valley, SA 160

Tyrrell's 'VAT 47' Chardonnay
Rich, opulent wine with layers of summer stone fruits and citrus,
classy French oak and a long finish
2021, Hunter Valley, NSW 165

MAINS

Hand cut Spaghetti, mixed mushrooms, black garlic	38
Pan fried Snapper, turmeric curry, bay bug crepe DF	59
Spring Creek Barramundi, sugarloaf cabbage, lemon aspen GF	45
Rainbow Trout, warrigal greens, sunrise lime GF	46
Slow roasted Lamb Rump, green peas, pepper berry jus GF	62
Southern Ranges Scotch Fillet 250g, oyster mushroom, pepper sauce GF	69

FROM THE WOOD FIRE

Eastern Rock Lobster	Half 175 / Full 350
Spaghetti, lobster bisque, marinated tomato	
Diamond Shell Clams 500g GF	60
Chickpea miso, warrigal greens, salted sunrise lime	
Bay Bug GF	52
Shellfish butter, garlic oil	
Spencer Gulf King Prawn GF/DF	18ea
Roma tomato, blood lime	
Green Lip Abalone GF	100g/24ea
Wakame butter, sea blight	

SIDES

Green Leaf Salad, lemon aspen vinaigrette GF/DF	15
Broccolini, macadamia cream, lemon myrtle GF/DF	15
Roasted Pumpkin, goat’s curd, Geraldton wax GF	15
Chips, seaweed salt DF	15