



## TO START

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

## ENTRÉES

Roasted shark bay scallop, ginger shallot, Sichuan dressing (Minimum 4 pieces)	8ea
Salmon 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, BBQ zucchini, salted chilli DF	29
BBQ southern calamari, red onion marinade, charred broccolini DF	32

## SEAFOOD PLATTER

A selection of appellation oysters turmeric vinaigrette GF DF

Poached WA marron, finger lime and yuzu DF GF

Spicy Salmon tartar DF GF

Spencer Gulf prawns, sauce marie rose DF GF

Shark bay scallop, Sichuan dressing DF

Charcoal roast Moreton bay bug, tangerine butter GF

Miso baked Glacier 51 tooth fish DF

Bbq southern calamari, broccolini, chilli red onion marinade DF

Served with chips and green salad GF

230

Our sommelier recommends

2021, Grosset 'Springvale' Riesling, Clare Valley, SA

115

## SIGNATURE FISH

An evolving spotlight on some of our favourite species

Aquna Sustainable Murray Cod

Prepared and served either:

Charcoal roast with oxheart tomato confit and sour capsicum GF DF

or

Steamed with ginger, shallot, and black bean DF

or

Fried with tartar and herb salad DF

150 gr 51

300 gr 89

## MAINS

Roast glacier 51 toothfish, peas and pistachio, zucchini flower, jamon cream GF	62
Spring Creek barramundi, BBQ sugarloaf cabbage, tangerine butter GF	44
Charcoal roast King Salmon, grilled fennel in verjuice, sauce vierge GF DF	45
½ BBQ eastern rock lobster spaghetti, shellfish butter, marinated tomato	125
500g Bangalow pork cutlet, charred sugar snaps, lime, curry butter	55
250g Southern Range scotch fillet, braised eschalot, oxtail broth GF	59
Pearl barley risotto, artichoke, herb butter, pickled mushroom	38

## SIDES

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 sides to share	30