



## Spring Menu

### Snacks

<b>Salted Fish Croquette</b> , blood lime mayo	\$6.5 ea
<b>Fried Akoya Pearl Oyster</b> , sunrise lime mayo	\$8.5 ea
<b>Smoked Eel Doughnut</b> , sea lettuce cream, trout roe	\$12 ea
<b>Venus Bay Prawn Toast</b> , chilli mayo, sesame	\$12 ea

### Raw Bar

<b>Sydney Rock Oysters</b> , finger lime mignonette GF DF	\$7.5 ea
<b>Hiramasu Kingfish</b> , whipped feta, smoked tomato GF	\$34
<b>Yellowfin Tuna</b> , salted mandarin, caper leaves GF	\$34
<b>Beef Tartare</b> , smoked egg yolk, nori crackers GF	\$38
<b>Sashimi Selection</b> , pickled kohlrabi, white soy DF	\$38

### Pasta

<b>Two Spot Sand Crab Spaghetti</b> , shellfish cream, bottarga	\$36
<b>Bay Lobster Ravioli</b> , sweet corn, fermented chilli	\$38
<b>Southern Rock Lobster Spaghetti</b> , marinated tomato, shellfish oil	
	half/\$175
	whole/\$350

### Woodfire

<b>Spencer Gulf King Prawn</b> , smoked tomato butter, salted blood lime GF	\$16 ea
<b>Port Lincoln Calamari</b> , smoked fish nduja, burnt lemon GF	\$34
<b>Clarence River Baby Octopus</b> , kipfler potato, Saltbush GF DF	\$38

### Signature Seafood Platter For Two

\$250

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

### Mains

<b>Spring Creek Barramundi</b> , sugarloaf cabbage, lemon aspen GF	\$46
<b>Condabilla Murray Cod</b> , smoked macadamia, lemon myrtle GF	\$52
<b>Snapper</b> , butternut pumpkin, native curry DF	\$48
<b>Little Joe's MBS4+ Sirloin 300gm</b> , bordelaise sauce GF	\$52

### Sides

<b>Shoestring Fries</b> , seaweed salt DF	\$14
<b>Baby Cos Salad</b> , lemon aspen vinaigrette GF DF	\$14
<b>Woodfired Greens</b> , smoked macadamia, lemon myrtle GF	\$16
<b>Baby Carrots</b> , whipped fetta, wild honey GF	\$16

Vegetarian & Vegan menu available

*Gluten Free (GF), Dairy Free (DF)*

Subject to change due to availability of produce. Tables of 10 and over incur a 10% discretionary service charge. A surcharge applies for all cards. Weekend & Public Holiday surcharge applies.

