

# Winter Menu

## Snacks

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

## Raw Bar

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

## Pasta

<b>Squid Ink Linguini</b> , calamari, capers	\$34
<b>Venus Bay Prawn Casarecce</b> , smoked tomato, parmesan	\$34
<b>Two Spot Sand Crab Spaghetti</b> , shellfish cream, bottarga	\$34
<b>Bay Lobster Ravioli</b> , sweet corn, fermented chilli	\$38
<b>Southern Rock Lobster</b> , marinated tomato, hand cut spaghetti	\$175/500g \$350/kg

## Woodfire

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

## Signature Seafood Platter For Two \$250

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

## Mains

<b>Rainbow Trout</b> , warrigal greens, lime <b>GF</b>	\$45
<b>Barramundi</b> , sugarloaf cabbage, lemon aspen <b>GF</b>	\$45
<b>Blue Eye Trevalla</b> , confit leek, sea lettuce, butter <b>GF</b>	\$48
<b>Murray Cod</b> , smoked macadamia, lemon myrtle <b>GF</b>	\$52
<b>Snapper</b> , butternut pumpkin, native curry	\$48
<b>Goolwa Pipis</b> , ginger, native lemongrass	\$65/500g
<b>Bay Bug</b> , confit garlic, shellfish bisque	\$52 ea
<b>Black Angus MBS4+ Sirloin 300gm</b> , bordelaise sauce <b>GF</b>	\$52
<b>Lamb Rump</b> , smoked onion, pepper berry jus <b>GF</b>	\$46

## Sides

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

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.