

shared menu

90pp

to start

sonoma bakery country sourdough, pepe saya
butter

freshly shucked sydney rock oyster 7.5ea

entree

hiramasa kingfish whipped feta, smoked tomato ^{GF}

bay lobster ravioli, sweet corn, fermented chilli

main

spring creek barramundi, sugarloaf cabbage,
lemon aspen ^{GF}

o'connor chuck rib, oyster mushroom, pepper berry

shoestring fries, seaweed salt ^{DF V}

baby cos salad, lemon aspen vinaigrette ^{GF DF VG}

dessert

wattlemisu, daintree estate dark chocolate,
wattleseed cream, macadamia sponge ^{GF}

gluten free (GF) dairy free (DF)

vegetarian (v) vegan available (VG)

menu subject to change due to availability of produce - weekend and public holiday surcharge applies