

chilled seafood platter for two

daily selection of our favourite seafood

100

small plates

rock oysters , cucumber mignonette GF DF	7.5 ea
prawn toast , sesame, salted chilli DF	14 ea
zucchini flower , ricotta, pecorino V	8.5 ea
stracciatella , marinated zucchini, herb oil GF V	28
kingfish crudo , sesame, celery, caraway GF DF	28
sashimi selection , perilla, condiments DF	38
bbq king prawn , tomato butter, finger lime GF	15 ea
fried calamari , nduja butter, burnt lemon vinaigrette	32

large plates

blue swimmer crab fettucine , shellfish cream, bottarga	41
ricotta tortellini , sweet corn, fermented chilli V	34
cone bay barramundi , lemon butter, salmon roe GF	48
snapper , sauce alleppey, curry leaf butter GF	52
roasted cauliflower , warrigal greens, sunrise lime mayo GF VG	38
slow roast lamb shoulder , sorrel, macadamia cream GF DF	48
beef striploin 300g mbs3 , rocket, dijon cream GF	64

sides

fries , seaweed salt GF DF V	15
bitter leaf salad , mustard vinaigrette, chervil GF DF V	15
broccolini , buttermilk dressing, toasted pumpkin seeds GF V	16

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