

## **chilled seafood platter**

65pp

daily selection of our favourite seafood

## **small plates**

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

## **large plates**

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

## **sides**

<b>fries</b> , seaweed salt GF DF V	15
<b>bitter leaf salad</b> , mustard vinaigrette, chervil GF DF V	15
<b>broccolini</b> , 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