

chilled seafood platter

daily selection of our favourite seafood

65pp

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 leaf, condiments DF	38
bbq king prawn , tomato butter, finger lime GF	15 ea
fried calamari , nduja butter, burnt lemon vinaigrette	32
whipped galotyri , musset farms seasonal vegetables, trout roe GF	24

large plates

blue swimmer crab fettucine , shellfish cream, bottarga	41
potato gnocchi , borletti bean miso cream and toasted seeds GF DF VGN	34
cone bay barramundi , lemon butter, cime di rappe GF	48
snapper , sauce alleppey, curry leaf butter GF	52
whole roasted brassica , corn and sauce chien GF DF VGN	38
slow roast lamb shoulder , sorrel, macadamia cream GF DF	48
beef striploin mbs3 , rocket, dijon cream GF	64
rangers valley wx rib eye mb5+ , condiments	120

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