



chilled seafood platter

daily selection of our favourite seafood

65pp

small plates

rock oysters , cucumber mignonette GF DF	7.5 ea
oysters casino , bacon, breadcrumbs, worcestershire	10ea
ricotta tart , black olive crumb VGN	6ea
prawn toast , sesame, garlic chive mayo DF	12 ea
spanner crab toast , cultured cream, old bay spice	18ea
pastrami glazed chuck rib , burnt scallion DF GF	16ea
whipped goats curd , seasonal vegetables, nori, black pepper oil GF V	21
yellowfin tuna crudo , sesame, pickled celery, caraway seeds GF DF	28
pan fried cuttlefish , coriander spice, lovage GF DF	28
bbq king prawns , caper leaf, brown butter, shellfish oil, finger lime GF	36
bbq octopus , tamarind glaze, broccoli bread sauce, witlof DF	32

large plates

potato gnocchi , mushroom duxelles, toasted seeds GF DF V	32
blue swimmer crab spaghetti , shellfish butter, calabrian chilli	40
seafood pie , WA scallops, prawns, snapper, saffron béchamel, kipfler potatoes	35
crumbed swordfish , ginger butter, fennel salad, parmesan	50
daintree barramundi , lemon butter, yellow squash, baby peas GF	45
bbq line caught snapper , sauce alleppey, curry leaf butter GF	52
asparagus , corn, sauce chein GF DF VGN	38
veal cotoletta , capers, oyster mushrooms, parmesan	60
galacian beef striploin , jus gras, smoked beef fat GF DF	68

sides

fries , seaweed salt GF DF V	14
sugar plum tomatoes , buttermilk yuzu kosho, allepo GF V	14
iceberg baby gem salad , orange and black cherry vinaigrette, tarragon VGN GF DF	14
wilted silverbeet , toasted almonds, lemon olive oil VGN GF DF	14

gluten free (GF) dairy free (DF) vegetarian (V) vegan (VGN)

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