



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
roman beans , 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 koshō, 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