

A L A C A R T E

Longshore rye bread - 2 pcs | coastal butter 10

Sydney Rock oysters | classic mignonette

C O L D S N A C K S 21 3pc / 42 6pc / 84 12pc

Pickled red spot whiting | really good EVO 17

Pickled Jervis bay mussels - tomato dashi 6pc 24

Cape Moreton red prawn crudo

| lemonade fruit, pomelo, sushi rice crackers 30

H O T E N T R E E S

Seared scallop | yuzu mayo, pickled kelp 12ea

Roasted heirloom zucchini salad

| almond, yuzukoshu 22

Grilled Southern Highland Mushroom risotto

| mushroom dashi 30/42

Grilled Margra Lamb rib

| BBQ bush tomato glaze, pepper berry 10ea

BBQ glazed Green lip Abalone

| chawanmushi, wasabi leaf 18ea

Grilled Hawkesbury Calamari Skewer

| sambal 15ea

Grilled Skull Island tiger prawn

| roasted szechuan sauce, guanciale 21ea

Charred Tasmanian Octopus | ink vinaigrette,

green sauce, smoked potato 28

M A I N S

Grilled fish collar + head

| Avruga caviar, butter sauce 45

BBQ dry aged Mahi-Mahi fillet

| heirloom tomato 58

Whole fried John Dory on the bone

| Xo gravy, charred snake beans 70

Grilled Margra Lamb rump - 200g

| macadamia, burnt eggplant, swiss chard 50

S I D E S

Charred baby gem lettuce | sunflower seed dressing 15

Steamed baby potatoes | dill dressing, caper 15