

grazing

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australian marinated mixed olives*	6.5
edamame beans w/ wakame salt*	5
chipotle spiced crispy chickpeas*	4
sourdough w/ extra virgin olive oil + za'atar	4
grilled ciabatta w/ garlic butter <u>or</u> olive tapenade	4

oysters

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4e

natural w/ spiced beetroot mignonette*	
crisp fried w/ sea urchin + wasabi mayonnaise	
harra w/ chilli, walnut + coriander*^	
plate	½ dz / 24 or dz / 48
natural, fried + harra	

a 10% penalty rate surcharge applies on sundays and public holidays  
\* gluten free ^ contains nuts please inform your waiter of any allergies

## entrées

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n.s.w seared yellowfin tuna belly w/ niscoise salad, nori + nuoc cham dressing *	18
crisp fried soft shell crab w/ espelette mayonnaise, chilli + shallots	22 / 32
salt + pepper squid w/ chilli, garlic, coriander + lime*	16 / 24
south australian half shell scallops w/ soy, black beans + shallots*	½ dz - 26 dz - 50
tasmanian atlantic salmon tartare w/ elderflower, capers + ras el hanout *optional	20
local fig + wild rocket salad w/ muhummara + candied walnuts *^	16

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## main courses

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fish + chips crisp fried in aged beer batter w/ tartare + lemon	26
roast moreton bay bugs w/ preserved lemon butter + juniper berry aioli *	34
snapper pie w/ roast garlic, broccolini + soubise sauce	36
roast wild n.t. tiger prawns w/ black garlic butter + saffron aioli *	200g - 27 300g - 35
coconut fish masala curry w/ basmati rice, coconut raita + flat bread *optional	28
cape grim rib eye <sup>250g</sup> w/ truffle mash + red wine butter *	32

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### sides

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chips*	7.5
potato mash*	7.5
rosemary + parmesan polenta chips* w/ piquillo sauce	12
baby spinach + beetroot w/ goats cheese, pine nuts + citrus, hazelnut dressing*^	13
steamed greens w/ citrus, hazelnut dressing*^	7.5
black board garnishes available as sides	9

## desserts

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crema catalana w/ dark chocolate + white chocolate ice cream <sup>*optional</sup>	14
triple chocolate pistachio brownie w/ pistachio ice cream + blood plums ^	14
hazelnut caramel pudding w/ date brittle + elderflower mousse ^	14
lavender panna cotta w/ maple almond crumble + fresh honeycomb ^ <sup>*optional</sup>	14
affogato 2 scoops vanilla ice cream, liqueur + espresso*	15
selection of ice cream + sorbet 3 scoops w/ biscotti^ <sup>*optional</sup> vanilla bean, white chocolate, sesame praline, espresso + sambuca rose petal sorbet, blood orange sorbet, pear sorbet	11

## cheese selection

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heidi gruyere tasmania	
buche d'affinois double cream france	
stilton blue england	
served w/ fig + walnut crostini, quince paste + fig jam^ <sup>*gf bread available</sup>	9/16/24