

grazing

australian marinated mixed olives* 6.5

edamame beans 5
w/ wakame salt*

chipotle spiced crispy chickpeas* 4

sourdough 4
w/ extra virgin olive oil + za'atar

grilled ciabatta 4
w/ garlic butter or olive tapenade

oysters 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

w.a blue swimmer masala crab cakes w/ curry aioli	18 / 28
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
moretan bay bug dumplings w/ canh chua ca	22
local fig + wild rocket salad w/ muhummara + candied walnuts *^	16

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main courses

fish + chips crisp fried in aged beer batter w/ tartare + lemon		26
snapper pie w/ roast garlic, broccolini + soubise sauce		36
coconut fish masala curry w/ basmati rice, coconut raita + flat bread ^{*optional}		28
cape grim rib eye ^{250g} w/ truffle mash + red wine butter *		32

crustaceans

moreton bay bugs queensland	300g	34
soft shell wild king prawns northern territory	200g	27
	+ 100g	13
blue swimmer crabs	400g	32

western australia

lobsters

m.p

local, at least 24 hours notice required

mud crabs

m.p

local, at least 24 hours notice required

roasted one of two ways:

- or
- black garlic butter w/ saffron aioli
 - preserved lemon butter w/ juniper aioli

sides

chips*

7.5

potato mash*

7.5

rosemary + parmesan polenta chips*
w/ piquillo sauce

12

baby spinach + beetroot

13

w/ goats cheese, pine nuts + citrus, hazelnut dressing*^

steamed greens

7.5

w/ citrus, hazelnut dressing*^

