

Fresh Baked Sourdough whipped butter & fetta, olive oil 5.00

OYSTERS & RAW

Freshly Shucked Oysters **Six** 26.00

Mignonette with cucumber **Twelve** 47.00

BBQ pork & tomato chilli sambal

Horseradish sorbet

Wagyu Beef Tartare kimchi sauce, sweet potato crisps 25.00

Salmon Gravlox, whipped feta, pickled beetroot 29.00

Hamachi Sashimi King salmon (NZ), yellowfin tuna (SA), cobia (QLD), wasabi, bonito soy 29.00

Tuna Tartare capers, shallot, lemon zest, chili salt, lavosh, egg yolk 25.00

Salt & Szechuan Pepper Squid chorizo, black garlic aioli 26.00

ENTRÉE

QLD Tiger Prawn Tian avocado, salmon caviar, lime & wasabi mayonnaise (*gf*) 29.00

Venison Carpaccio black garlic aioli, horseradish sorbet, beetroot chutney (*gf*) 27.00

Seared Scallops snake bean salad, crispy chicken wing, baby corn 29.00

Heirloom Tomato Tartare whipped feta, aubergine, basil gel 24.00

MAINS

Moreton Bay Bugs crispy battered or grilled, kombu & wasabi butter, lemon 65.00

Free Range Pork Belly 5 spice carrot puree, kimchi, wombok chou croute 43.00

Potato Gnocchi sautéed mushrooms, confit mushrooms, almond emulsion 39.00

Seafood Linguine scampi, prawns, mussels, fish, chilli, garlic, lemon, soft herbs 50.00

Eye Fillet 200g corn puree, charred corn, peas, Dutch carrots, balsamic jus 55.00

Salt & Pepper Lobster chicken bacon, jellyfish apple salad, tamarind dressing 45.00

TRUST THE CHEF SEAFOOD SHARING MENU

\$99 pp – 9 Dishes

Minimum 2 persons & each dish designed for two & to be shared

Freshly Shucked Oysters buttermilk, wakame oil

Raw Hiramasa Kingfish watermelon granita, finger lime, radish

Fish Collars chilli jam, green mango salad

Lamb Ribs pineapple relish, Asian herbs

Salt & Szechuan Pepper Squid Spanish chorizo, black garlic aioli

Wagyu Rump Cap 9+ kipfler potatoes, salsa verde

Whole Oven Roasted Baby Barramundi

Pineapple Sorbet gold leaf, micro lemon balm

Raspberry Parfait chocolate soil, Frangelico

please be advised: a 15% holiday surcharge applies across all menu items on public holidays