

Fresh Baked Sourdough	caramelized butter, olive oil	5.00
OYSTERS & RAW		
Freshly Shucked Oysters		Six 26.00
		Twelve 47.00
Mignonette with cucumber		
BBQ pork & tomato chilli sambal		
Horseradish sorbet		
Wagyu Beef Tartare	kimchi sauce sweet potato crisp	25.00
Salmon Gravlax	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, chilli salt, lavosh egg yolk	25.00
Salt & Szechuan Pepper Squid	chorizo, chilli, lemon, aioli	26.00

ENTRÉE

QLD tiger prawn tian	avocado, salmon caviar, lime & wasabi mayonnaise <i>(gf)</i>	29.00
Venison Carpaccio	Black garlic aioli horseradish sorbet beetroot chutney <i>(gf)</i>	27.00
Seared Scallops	Snake bean salad corn puree baby corn	29.00
Heirloom Tomato Tartare	whipped feta, aubergine, balsamic glaze	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 and wombok chou croute	43.00
Beetroot Risotto	roasted baby beets, sesame cheese, hazelnuts, smoked beetroot puree	39.00
Seafood Linguini	scampi, prawns, mussels, fish, with chilli, garlic, lemon & soft herbs	50.00
Wagyu Rump (MBS 7+)	250g, Jerusalem artichoke, parsley oil, jus	55.00
Salt & Pepper Lobster	chicken bacon, jellyfish apple salad, tamarind dressing	45.00

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

TRUST THE CHEF SEAFOOD SHARING MENU

\$99 pp – 9 Dishes

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

Freshly shucked oyster's buttermilk, wakame oil
Hamachi Sashimi

Fish collars chilli jam, green mango salad
Salt & Szechuan Pepper Squid Spanish chorizo, black garlic Aioli
Seared Scallops snake bean salad crispy chicken wing baby corn

Wagyu Rump cap (MBS 9+) Kipfler potato, salsa verde
Whole oven roasted baby barramundi burnt butter sauce

Raspberry sorbet
Chocolate mousse, mandarin, hazelnut praline