

Lunch

STARTERS & SHARES

Crisp Calamari | Chili | Shallot | Sweet Fish Sauce 20

Littleneck Clams | XO Sauce 24

Carpaccio Tuna | Motoyaki Emulsion | Seaweed Oil 26

Battered Murray Cod | Hand Cut Chips | Slaw | Nori Aioli 32

Spice Crusted Barramundi | Cauliflower Cream | Peas French Style 36

Prawn Salad | Buttermilk | Kohlrabi | Fennel | Mint | Burnt Lemon Oil 24

Swordfish Schnitzel | Yuzu | Anchovy Mayo | Capers | Pickled Fennel Salad | Fries 36

Duck Liver Pate | Duck Prosciutto | Beets | Cornichons | Croutes 20

Linguini | Balmain Bugs | Bottarga | Sour Dough Crumbs 22

Warm Burrata | Salsa Verde | Tomatoes 26

Snapper 'al cartoccio' | Olives | Tomatoes | Fennel | Artichokes | Kipfler 36

Dry Aged Manning Valley Beef | Pickled Shimeji | Potato Espuma | Leek Ash 40

Cold Seafood Plate | Oysters | Scallop Ceviche | Prawns | Local Crustacean | Sashimi 60

SIDES 10

Mixed Leaf Salad | Radish | Fennel | Lemon

Roast Carrots | Yoghurt | Dukkah

Chips | Aioli

DESSERT 16

Buttermilk Panna Cotta | Fresh Berries | Tuille Biscuit

Peaches | Veuve Champagne Jelly | Raspberry Sorbet

Local & Imported Cheese Plate | Crackers | Muscatels

Passionfruit Chiboust | Citrus & Mint Salad

10% Surcharge applies on Sunday.

20% Surcharge applies on a Public Holiday.

Dinner

STARTERS

- Squid Ink Risotto | Calamari Fritti | Lemon Oil 20
- Tuna Tartare | Sesame | Soy | Radish | Yuzu Gel 22
- Charred Octopus | Romesco | Fennel | Chorizo Espuma | Chorizo Crumb 20
- Duck Liver Pate | Duck Prosciutto | Cornichons | Beets | Croutes 20
- Linguine | Balmain Bugs | Basil | Bottarga | Sour Dough Crumbs 22
- Cold Seafood Plate | Oysters | Scallop Ceviche | Prawns | Local Crustacean | Sashimi 60

MAINS

- Battered Murray Cod | Hand Cut Chips | Slaw | Nori Aioli 32
- Spice Crusted Barramundi | Cauliflower Cream | Peas French Style 36
- 28 day Duck Breast | Croquette | Roast Onion | Eggplant and Miso | Jus 38
- Snapper | Pickled Mussels | Nduja Dressing | Burnt Leek | Sapphire 38
- Swordfish Schnitzel | Yuzu | Anchovy Mayo | Capers | Pickled Fennel Salad | Fries 36
- Dry Aged Manning Valley Beef | Pickled Shimeji | Potato Espuma | Leek Ash 40

SIDES 10

- Mixed Leaf Salad | Radish | Fennel | Lemon
- Roast Carrots | Yoghurt | Dukkah
- Chips | Aioli

DESSERT 16

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