

OYSTER BAR

Sydney Rock Oysters handpicked from our farms

-NATURAL-

Half dozen \$28

Full dozen \$38

Sturgeon Caviar \$5/oyster

Cold Selection

-choice of one flavour-

Japanese Yuzu Gel

Chilli Ginger

Mignonette Shallot Fusion

Gin Jelly | Local Finger Lime

Shiso Ponzu

Half dozen \$30

Full dozen \$42

Cold Oyster Tasting Plate

Half dozen \$33 (1 of each of the cold flavours)

Full dozen \$45 (2 of each of the cold flavours)

Hot Selection

-choice of one flavour-

Nduja Dressing | Black Garlic Puree

Tempura | Pickled Onion | Vadouvan Curry Mayo

Motoyaki Emulsion | Red Miso | Mirin

Half dozen \$30

Full dozen \$42



Lunch

STARTERS & SHARES

Aromatic Spiced Calamari | Chili | Citrus Aioli 20

Prawn Brioche | Dill Aioli 20

Littleneck Clams | XO Sauce 24

Earp Gin Cured Salmon | Pickled Mandarin | Cucumber | Crème Fraiche 24

Smoked Trout Salad | Buttermilk | Buckwheat | Fennel | Apple 22

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

Spice Crusted Barramundi | Cauliflower Cream | Peas French Style 36

King Dory Schnitzel | Iceberg | Pickled Radish | Ranch | Fries 36

Buffalo Mozzarella | Rocket | Pear | Pistachio | Grilled Sourdough 26

Linguini | Balmain Bug | Bottarga | Sour Dough Crumbs 22/36

Dry Aged Manning Valley Beef | Seasonal Greens | Café de Paris | Fries 40

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

SIDES 10

Mixed Leaf Salad | Pickled Mustard | Lemon | Ricotta

Roast Carrots | Yoghurt | Dukkah

Chips | Aioli

DESSERT 16

Sheep's Yoghurt | Dark Berry Jam | Macadamia Sable | Honeycomb

Honeyed Ricotta | Poached Plums | Candied Walnut

Local & Imported Cheese Plate | Crackers | Muscatels

Chocolate Creameux | Peanut Brittle Ice-Cream | Popcorn

**10% Surcharge applies on Sunday.
20% Surcharge applies on a Public Holiday.**

Dinner

STARTERS

- Earp Gin Cured Salmon | Pickled Mandarin | Cucumber | Crème Fraiche 24
- Roasted Scallops | Pork Jowl | White Grape | Macadamia | Verjus Dressing 22
- Charred Octopus | Romesco | Fennel | Chorizo Espuma | Chorizo Crumb 20
- Duck Liver Pate | Duck Prosciutto | Rhubarb | Onion Jam | Bitter Leaves 20
- Linguine | Balmain Bug | Basil | Bottarga | Sour Dough Crumbs 22
- Cold Seafood Plate | Oysters | Scallop Ceviche | Prawns | Local Crustacean | Sashimi 60

MAINS

- Murray Cod | Jerusalem Artichoke | Pine Nuts | Sage | Chicken Sauce 36
- Spice Crusted Barramundi | Cauliflower Cream | Peas French Style 36
- Lamb Rump | Parsnip | Broccolini | Salsa Verde | Anchovy 38
- Blue Eye | Turnip | Gai Lan | Preserved Lemon | Buttermilk & Dill Sauce 38
- Dry Aged Manning Valley Beef | Celeriac | King Browns | Silverbeet | Sauce Au Poivre 40

SIDES 10

- Mixed Leaf Salad | Pickled Mustard | Ricotta | Lemon
- Roast Carrots | Yoghurt | Dukkah
- Chips | Aioli

DESSERT 16

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