



OYSTER BAR

Sydney Rock Oysters handpicked from our farms

-Natural-

Half Dozen \$28

Full Dozen \$38

Cold Selections

-choice of one flavour-

Aged Chardonnay Mignonette

Bloody Mary Granita

Chili Ginger

Gin Jelly | Local Finger Lime

Wakame Soy

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 Selections

-choice of one flavour-

Kilpatrick

Mornay

Rockefeller

Half Dozen \$30

Full Dozen \$42

10% surcharge on Sunday's
20% surcharge on Public Holidays

SAMPLE MENU ONLY

Starters

Warm Mixed Olives | Grilled Sourdough 10

Prawn Brioche | Dill Aioli 15

Aromatic Spiced Calamari | Chili | Citrus Aioli 20

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

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

Linguine | Balmain Bug | Bottarga | Sour Dough Crumbs 22

Duck Liver Pate | Duck Prosciutto | Rhubarb | Caramelised Onion | Bitter Leaves 22

Mains

Battered Murray Cod | Hand Cut Chips | Nori Aioli 32

Spice Crusted Barramundi | Cauliflower Cream | Peas French Style 36

Whole Rainbow Trout | Rainbow Chard | Buttermilk Dressing 38

Lamb Rump | Romesco | Grilled Kale | Chat Potatoes 38

Grilled Carpetbag Steak | Green Beans | Hasselback Potatoes 45

Shares

1kg Ribeye | Café De Paris | Cabbage 115

Sides

Mixed Leaf Salad | Sage | Fennel | Parmesan

Roast Carrots | Yoghurt | Dukkah

Chips | Aioli

Dessert 16

Honeyed Ricotta | Wine Poached Pears | Candied Walnut

Chocolate Creameux | Peanut Brittle Ice-cream | Popcorn

Apple Tarte Tatin | Caramelised Apple | Salted Caramel | Puff Pastry | Vanilla Ice-cream

Local and Imported Cheese Plate | Crackers | Muscatels