

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 in 6, two flavours in a doz-

Kilpatrick

Mornay

Rockefeller

Half Dozen \$30

Full Dozen \$42

1.5% surcharge on Credit Card payments

10% surcharge on Sunday's

20% surcharge on Public Holidays

Starters

Warm Mixed Olives | Grilled Sourdough 10

Tempura Scallop | Pickled Onion | Curry Mayonnaise 7/each

Prawn Brioche | Dill Aioli 15

Roast Jerusalem Artichoke Soup | Smoked Fish Belly 16

Aromatic Spiced Calamari | Chili | Citrus Aioli 18

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

Linguine | Balmain Bug | Bottarga | Sour Dough Crumbs 22

Duck Liver Parfait | Confit Duck Leg | Cranberry Jelly | Cornichons 22

Mains

Crumbed Fish Burger | Cheese | Lettuce | Pickles | Tartar | Fries 22

Battered Murray Cod | Fries | Nori Aioli 34

Spice Crusted Barramundi | Cauliflower Cream | Peas French Style 36

Whole Rainbow Trout | Rainbow Chard | Buttermilk Dressing 38

Lamb Rump | Romesco | Grilled Kale | Chat Potatoes 40

Carpetbag Steak | Oysters | Green Beans | Hasselback Potatoes 45

300g Bone-in Sirloin / 1kg Ribeye 50 / 115

Café De Paris | Cabbage Parmesan Salad

Sides 10

Chips | Aioli

Mixed Leaf Salad | Sage | Fennel | Parmesan

Roast Winter Vegetables | Almond Cream | Dukkah

1.5% surcharge on Credit Card payments

Please make staff aware of any dietary requirements

Dessert 16

Musk Stick Ice Cream | Passionfruit Granita | Coconut Yoghurt Mousse

Chocolate & Nut Tarte | Whiskey | Pistachios | Cultured Cream

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

Local and Imported Cheese Plate | Crackers | Muscatels

Dessert Wine

2018 Pressing Matters R139 Riesling, TAS 375ml	65
2018 Chateau de Mauvin. Sauternes, France 750ml	12/80

Digestif

Earp Distilling Co Summertime Limoncello	10
2000 Warre's Vintage Port, Portugal	15
Hennessy XO Cognac	30

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Set Menu

Warm Mixed Olives | Grilled Sourdough

Duck Liver Parfait | Confit Duck Leg | Cranberry Jelly | Cornichons

Prawn Brioche | Dill Aioli

Tempura Scallops | Pickled Onion | Curry Mayonnaise

Aromatic Spiced Calamari | Chili | Citrus Aioli

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Whole Rainbow Trout | Rainbow Chard | Buttermilk Dressing

300g Bone-in Sirloin

Mixed Leaf Salad

Chips

50pp

Add Oysters 10pp

Add Dessert 6pp

Set menu for groups of 12 pax and over

Please make staff aware of any dietary requirements

Premium Set Menu

Warm Mixed Olives | Grilled Sourdough

Duck Liver Parfait | Confit Duck Leg | Cranberry Jelly | Cornichons

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

Tempura Scallops | Pickled Onion | Curry Mayonnaise

Aromatic Spiced Calamari | Chili | Citrus Aioli

-

Whole Rainbow Trout | Rainbow Chard | Buttermilk Dressing

1kg Ribeye | Café De Paris | Cabbage Parmesan Salad

Roast Winter Vegetables | Almond Cream | Dukkah

Chips | Aioli

70pp

Add Oysters 10pp

Add Dessert 6pp

Set menu for groups of 12 pax and over

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