

# MENU

## DEGUSTATION

\$150pp

Nude Local Sydney Rock Oysters

Pan roasted scallops | morel mushrooms | asparagus puree

Chargrilled king prawns | preserved lemon | herb butter

Sesame crusted seared yellowfin tuna | baby spring greens |  
lemon mustard dressing

Octopus hands | fermented chilli

Marinated bug tails | butter | Asian flavours

Blue eye cod | fresh soybeans | scallion radish salad | soy orange glaze

Blackened sumac ocean trout | artichoke ravioli | barigoule vinaigrette

Korean style roast salmon | apple and fennel salad

Kingfish crusted in sugar and fennel | fig and roast onion salad

## Dessert

Individual stone fruit and berry pavlova

**Or**

Christmas pudding with vanilla bean custard