

Menu

Please Note

Please make staff aware of any dietary requirements
No menu alterations

10% Surcharge applies on Sundays
20% Surcharge applies on Public Holidays



Oyster Bar

Sydney Rock Oysters handpicked from our local farms.

Natural Sydney Rock Oysters

Half Dozen 28 | Full Dozen 54

Flavoured Sydney Rock Oysters

Half Dozen 30 | Full Dozen 60

Signature Mixed Cold Tasting (2 of each cold flavours, 2 natural

Full Dozen 62

Cold Selections

Aged Chardonnay Mignonette

Wakame Soy

Thai Nam Jim

Tajin and Lime

Ponzu and Sesame

Hot Selections

Kilpatrick

Mornay

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Signature Seafood Platter for 2 - \$180

Cold

Half Dozen Natural Sydney Rock Oysters | Fresh Kingfish Ceviche |
Fresh King Prawns | Cooked Blue Swimmer Crab | Cooked Balmain Bug
| Smoked Salmon

Hot

Half Dozen Mixed Hot Oysters | Tajin Spiced Fried Calamari | Battered
King Dory Fillets | Grilled Prawn Skewers | Herb Butter Mussel Pot |
Toasted Turkish Bread



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Starters

Garlic Bread topped with Cheese (4pc) (VG) 11

Large Stuffed King Prawn 34

Panko Crumb Garlic Herb Butter | Sweet Corn Saffron Puree | Tamarind Chilli | Pickled Lemon

Kingfish Ceviche (GF | LF) 30

Nam Jim | Coconut Cream | Fresh Chilli | Crispy Rice Paper

Tempura Prawns (6pc) (LF) 24

Sriracha Kewpie Mayo | Rocket

Seared Tuna (GF | LF) 28

Sesame-Crusted | Pineapple Salsa | Sriracha Kewpie Mayo

Seared Scallops (GF) 34

Carrot Mousseline | Citrus Fennel and Vanilla Salad | Pineapple Coconut Sauce | Taro Crisp

Aromatic Spiced Calamari (8pc) (LF) 24

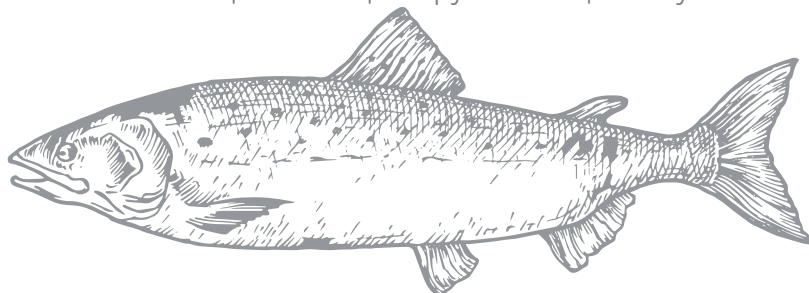
Aioli | Rocket

Chicken Satay Skewers 28

Pineapple Salsa | Sriracha Kewpie Mayo

Silky Roasted Wild Mushroom Parfait (VG) 24

Thyme, Truffle Roasted Mushroom | Herb Oil | Crispy Shallots | Pacific Palms Bakery Sourdough



Mains

Yumbah Mussel Pot (GFO) 36

South Australian Black Mussels | House-made Herb Butter | Garlic | Toasted Turkish Bread

Aromatic Spice-Crusted Barramundi (GF) 38

Buerre Noisette Cauliflower Cream | Charred Broccolini | Pickled Shallots | Vin Blanc Sauce

Char-Grilled Scotch Fillet Steak (GFO | LF) 54

Silky Potato Puree | Glazed Baby Veg | Baby Leeks | Native Mushroom Mousse

Choice of: Bordelaise, Peppercorn or Red Wine Jus

Creamy Garlic Prawn Topper \$9

Kingfish (GF | LF) 44

Sweet Potato Mash | Crispy Fennel | Tumeric Coconut Lemon Sauce | Pickled Lemon

Crumbed Chicken 30

Fried Chicken Breast | Shoestring Fried | Greek Style Salad

Creamy Garlic Prawn Topper \$9

English Style Fish and Chips (LF) 32

Battered King Dory | Shoestring Fries | Mushy Peas | Tartare

Gold Band Snapper Fillet (GFO) 38

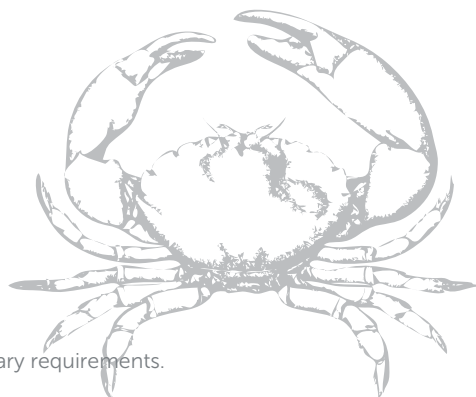
Potato Fondant | Heirloom Carrots | Hazelnut and Burnt Lemon Butter

Tomato Concasse Linguine (VG) 30

Roasted Cherry Tomato | Bocconcini | Toasted Pine Nuts | Parmesan Cheese | Herb Oil

Seafood Chowder 45

Prawns | Squid | Fish | Mussels | Creamy Garlic Veloute au Buerre Noisette | Charred Bread



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Sides

Shoestring Fries Aioli (VG)	12
Mixed Vegetables Hazelnut and Burnt Lemon Butter (GF)	12
Greek Style Salad (GF)	12

Kids

Chicken Nuggets Chips	12
Fish Cocktail Chips	12
Calamari Chips	12

Dessert

Churros Panna Cotta (GF)	16
Choice of - Salted Caramel, Blueberry Coulis or Mango Coulis	16
Warm Chocolate Lava Cake	16
Vanilla Ice Cream Fresh Berries	16
House-Made STicky Date Pudding	16
Vanilla Ice Cream Fresh Berries Butterscotch Sauce	

