

WARM A.P BAKERY SOURDOUGH *Whipped cultured butter* | 5pp

SPANNER CRAB MILK BUNS (2) *Horseradish, chive, lemon* | 36

HIBACHI GRILLED WAGYU RIB FINGERS (2) *Black garlic, mushroom soy* | 40

PREMIUM GRADED ROCK OYSTERS

Yuzushu & black pepper mignonette

1/2 dozen | 48 dozen | 92

Add oscietra caviar | 12 each

TASTE OF THE SEA SHARING PLATE

Hand picked spanner crab, rock oysters, market crudo & ceviche, torched skull island prawns, salmon caviar

80pp (minimum 2 people)

ENTRÉE

HIRAMASA KINGFISH CRUDO *Nashi pear, native lime, kombu salt, buttermilk dashi* | 40 add caviar +25

HANDCUT FILLET STEAK TARTARE *Creamed horseradish, sweet shallot, fried capers, toasted brioche* | 42 add caviar +25

ROCK SUGAR GLAZED PORK BELLY *Green chilli & coconut sambal, fried cashew nuts, fragrant herbs* | 38

SOUTHERN ROCK LOBSTER RAVIOLI *Handmade egg yolk pasta, slow roasted fennel & shellfish bisque* | 68 add caviar +25

HIBACHI GRILLED KING MUSHROOM KUSHIYAKI *Black garlic silken tofu, mushroom soy, eggplant, onion garum* | 36

MAIN

GRATINATED THREE CHEESE SOUFFLÉ *Aged comté, reggiano, buffalo ricotta, roasted chestnut mushrooms* | 44

PASTRAMI SPICED DRY-AGED DUCK BREAST *Banyuls and blood plum gastrique, salt crusted fennel & pollen* | 56

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET *Soy and ginger poached shiitakes, asian greens, lemongrass oil* | 48

CAPE GRIM BEEF SHORT RIB *Sticky glazed rib, garlic shoots, onion soubise* | 62

300G HIBACHI GRILLED BLACK OPAL WAGYU SIRLOIN MS 7 *Pressed potato crisp, house made miso mustard, piccolinos* | 125

LARGER PLATES

1KG KIDMAN GRAIN FED RIBEYE ON THE BONE *Chicory and herb salad, salsa verde, house made miso mustard* | 240

1KG WHOLE LOCAL LOBSTER DIVER CAUGHT *Confit garlic and pink peppercorn butter, crushed shellfish bisque, lemon* | MP

VEGETABLES & SIDES | 19

GARDEN LEAVES *Pecorino, mustard and maple vinaigrette*

BEETROOT & BURRATA SALAD *Pickled shallots, candied walnuts, red endive*

STEAMED GREEN BEANS *Preserved lemon, lemon oil*

ROASTED GARLIC POTATOES *Sea salt, confit garlic & parsley butter*

HANDCUT POTATO FRIES *Tomato salt, saffron aioli*

DESSERT

WHITE CHOCOLATE HONEYCOMB *White chocolate and salted honeycomb parfait, mandarin, malt* | 26

SPICED TOFFEE APPLE 'CRISP' *Dulce de leche, macadamia shortbread, apple caramel* | 26

TWISTED PAVLOVA *Coconut sorbet & meringue, kaffir lime, poached strawberries* | 26

CHEF'S CHEESE SELECTION *Served with housemade breads, pastes & chutneys* | 36

Please notify staff of any allergies you may have.

A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday). A 15% surcharge applies on Sunday and public holidays. All card transactions incur a 1% surcharge.