

Stone Baked Sourdough Cobb	caramelized butter, olive oil & balsamic		5.00
Entrée			
Freshly Shucked Oysters		Six	26.00
Natural		Twelve	47.00
Mignonette with cucumber & dill			
BBQ pork & tomato chilli sambal			
Miso Glazed Eggplant	Whipped Silken Tofu, chilli, shiitake mushroom, coriander (<i>gf</i>)		24.00
Seared Scallops	snake bean salad, corn puree, baby corn, Boneless Chicken Wing		29.00
QLD Tiger Prawn Tian	avocado, salmon caviar, lime & wasabi mayonnaise (<i>gf</i>)		29.00
Sashimi	King Salmon (NZ), Yellowfin Tuna (SA) Kingfish (QLD) wasabi, bonito soy, pickled ginger		29.00
Tuna Tartare	capers, shallot, lemon zest, chilli salt, lavosh egg yolk		25.00
Salt & Szechuan Pepper Squid	chorizo, chilli, lemon, aioli		26.00
Braised Lamb Ribs	Pineapple Relish, coriander, chilli caramel		28.00

MAINS

Moreton Bay Bugs	crispy battered or grilled, kombu & wasabi butter & lemon	65.00
Free Range Pork Belly	5 spice carrot puree, kimchi and wombok chou croute	43.00
Beetroot Risotto	roasted baby beets, sesame cheese, hazelnuts, smoked beetroot puree	39.00
Seafood Linguini	scampi, prawns, mussels, fish, with chilli, garlic, lemon & soft herbs	50.00
Spiced Wagyu Rump	250g, Jerusalem artichoke, shiitake mushrooms, parsley oil, jus	55.00
Salt & Pepper Lobster	chicken bacon, jellyfish apple salad, tamarind dressing	45.00

please be advised: a 15% holiday surcharge applies across all menu items on public holidays

TRUST THE CHEF SEAFOOD SHARING MENU

\$99 pp – 9 Dishes

Minimum 2 persons & each dish designed for two & to be shared

Charcoal Seaweed Cone with tuna tartare, ponzu and avo salsa
Mediterranean Octopus "a la greque" with lemon olive oil and oregano

Fish Collars chilli jam, green mango salad

Seafood Tacos with beer batter fish of the day, wakame and wasabi aioli

Fish Balls in a green curry with dill and wild ginger

Sovereign Lamb Ribs with chilli caramel and pineapple relish

Special Jellyfish Battered & Crumbed Fishes of the day soda batter, cajun and rice flakes

Pineapple Sorbet

Chocolate Mousse, mandarin, hazelnut praline