

SUMMER SALT

OYSTERS

Sydney Rock Oysters	
Served Natural	6
Kilpatrick	7
Mornay	7

BREAD AND SNACKS

Artisanal Sourdough, Whipped Rosemary Butter	8
Baked Confit Garlic Bread	6ea
House Marinated Olives, Rosemary, Citrus (ve,gf)	10
Smoked Cheddar Churro, Caramelized Onion Cream (v)	8

STARTERS

Pink Snapper Carpaccio, Baby Capers, Yuzu, Eschalots (gf)	32
Handmade Burrata, Heirloom Tomatoes, Gazpacho, Balsamic, Crostini (v)	26
Chicken Liver Parfait, Saffron Poached Pear, Vincotto, Sourdough	28
Grilled Prawns, Garlic & Chilli Butter, Lemon (3pcs) (gf)	33
Calamari Fritti, Citrus Mayonnaise, Lemon (gf/df)	27
Raviolo Pasta, Smoked Eggplant, Ricotta, Basil Oil, Roasted Capsicum (v)	30
Wagyu Beef Tartare, Parmesan, Caramelised Figs, Crostini	30
Poached Scallops, Leek, Yuzu Butter, Finger Lime (3pcs) (gf)	32

COLD SEAFOOD PLATTER FOR 2

Sydney Rock Oysters - 1/2 Chilled Lobster - NZ Mussels	95
Cooked Tiger Prawns - Moreton Bay Bug -	
Blue Swimmer Crab - Tartare Of The Day -	
Marinated WA Octopus - House Condiments - Lemon	

THE SEA SET BANQUET MENU 79

Min 2 guests, for the entire table to enjoy.

BREAD AND SNACKS

Artisanal Sourdough, Whipped Rosemary Butter
House Marinated Olives, Rosemary, Citrus (ve,gf)

TO START

Handmade Burrata, Heirloom Tomatoes, Gazpacho, Balsamic, Crostini (v)
Calamari Fritti, Citrus Mayonnaise, Lemon (gf/df)

TO FOLLOW

Casarecce, Ricotta, Basil Oil, Roasted Capsicum (v)
Cone Bay Barramundi, Grilled Zucchini, Kipfler Potato, Tarragon Sauce (gf)

SIDES

Skin on Fries, Parmesan, Truffle Aioli (gf)
Greek Salad, Tomato, Cucumber, Feta, Olives (gf)

TO FINISH

Limoncello Tiramisú

10% Weekend and 15% Public Holiday Surcharge apply. 1.65% Surcharge on all credit cards.
Please notify staff of any food allergies.



A LA CARTE MENU

MAINS

Casarecce, Slow Cooked Lamb Shoulder Ragù, Fried Rosemary, Pimento	36
Daintree Barramundi, Grilled Zucchini, Kipfler Potato, Tarragon Sauce (gf)	46
Crispy Pork Belly, Apple Sauce, Pumpkin, Cavolo Nero, House Mustard (gf)	45
Rare Yellowfin Tuna, Fennel Velouté, Baked Carrot, Dill (gf)	48
Beer Battered Flathead, Skin On Chips, Tartare Sauce, Lemon	38
Linguine, King Prawn & Crab Bolognese, Tomato, Basil Oil	42
Black Angus Eye Fillet, Asparagus, Potato Gratin, Red Wine Jus	62

TO SHARE

All Shared Dishes Served With Roasted Chat Potatoes & Garden Salad	
Whole Market Fish, Gremolata, Lemon	MP
Butcher's Cut Of The Day	MP
MBS5+ Rib Eye On The Bone, 28 Days Dry Aged, CopperTree Farms	129
(+) Surf & Turf, Garlic Butter (2pcs King Prawns)	22

HOT & COLD SEAFOOD PLATTER FOR 2

195

Sydney Rock Oysters - 1/2 Chilled Lobster - Cooked Tiger Prawns
Grilled Moreton Bay Bug - NZ Mussels - Fried Flathead Fillet
Blue Swimmer Crab - Marinated WA Octopus - Calamari Fritti
Poached Scallop - Grilled King Prawns - Panko Prawns -
Fresh Fruit - Fries - House Condiments - Lemon

SIDES

Skin on Fries, Parmesan, Truffle Aioli (gf)	14
Roasted Chat Potatoes, Rosemary (gf)	14
Garden Salad, Chardonnay Dressing (gf,ve)	14
Crispy Broccoli, Green Goddess, Parmesan (gf)	16
Greek Salad, Tomato, Cucumber, Feta, Kalamata Olives (gf)	16

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