

SUMMER SALT

OYSTERS

Sydney Rock Oysters	6
Served Natural	7
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
Duck Liver Parfait, Granny Smith Apple Poached, Apple Gel, Coffee Crumble, Crostini	28
Grilled Prawns, Garlic & Chilli Butter, Lemon (3pcs) (gf)	33
Calamari Fritti, Citrus Mayonnaise, Lemon (gf/df)	27
Raviolo Pasta, Braised Radicchio, Italian Pork Sausage,	32
Taleggio Fondue, Red Wine Reduction	
Beetroot Carpaccio, Golden Beetroot Sous Vide, Goat Curd Mousse, Truffled Honey, Parmesan Crumble (gf,v)	27
Poached Scallops, Leek, Yuzu Butter, Finger Lime (3pcs) (gf)	32

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 Alla Norma, Smoked Eggplant, San Marzano Tomato, Ricotta, Basil (v)
Daintree Barramundi, Kipfler Potato Fondant, Beurre Blanc, Tarragon Oil (gf)

SIDES

Roasted Chat Potatoes, Rosemary (gf)
Greek Salad, Tomato, Cucumber, Feta, Olives (gf)

TO FINISH

Classic 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 Alla Norma, Smoked Eggplant, San Marzano Tomato, Ricotta, Basil (v)	36
Daintree Barramundi, Kipfler Potato Fondant, Beurre Blanc, Tarragon Oil (gf)	46
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 Ragù, Tomato, Basil Oil	42
Black Angus Eye Fillet, Pencil Leeks, Potato Gratin, Truffle Jus (gf)	62

TO SHARE

All Shared Dishes Served With Roasted Chat Potatoes & Garden Salad	
Slow Cooked Margra Lamb Ribs, BBQ Glaze	110
Butcher's Cut Of The Day	MP
MBS5+ Rib Eye On The Bone, 28 Days Dry Aged	129
(+) Surf & Turf, Garlic Butter (2pcs King Prawns)	22

COLD SEAFOOD PLATTER FOR 2 110

Sydney Rock Oysters, NZ Mussels, Cooked Tiger Prawns, Moreton Bay Bug, Blue Swimmer Crab, Tartare Of The Day, Marinated WA Octopus, House Condiments, Lemon

HOT & COLD SEAFOOD PLATTER FOR 2 165

Sydney Rock Oysters, 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

ADD ON

Half Chilled Lobster – \$50 | Half Lobster Mornay – \$55

SIDES

Skin on Fries, Parmesan, Truffle Aioli (gf)	14
Roasted Chat Potatoes, Rosemary (gf)	14
Mixed Leaf Salad, Oregano Dressing, Blue Cheese & Blueberry Condiment, Pears (gf,v)	15
Crispy Broccoli, Green Goddess, Parmesan (gf)	16
Greek Salad, Tomato, Cucumber, Feta, Kalamata Olives (gf)	16

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