

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

Wagyu Beef Tartare, Baby Capers, Eschalot, Chives, Truffle Oil, Parmesan Cream (gf)	32
Stracciatella, Green Beans, Tomato Jam, Basil, Crostini (v)	26
Duck Liver Parfait, Poached Apple, Apple Gel, Coffee Crumble, Crostini	28
Grilled Prawns, Garlic & Chilli Butter, Lemon (gf)	33
Calamari Fritti, Citrus Mayonnaise, Lemon (gf,df)	27
Raviolo Pasta, Braised Radicchio, Italian Pork Sausage, Taleggio Fondue, Red Wine Reduction	32
Beetroot Carpaccio, Slow Cooked Golden Beetroot,	27
Goat Curd Mousse, Truffled Honey, Parmesan Crumble (v,gf)	
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.

SNACKS

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

TO START

Stracciatella, Green Beans, Tomato Jam, Basil, Crostini (v)
Calamari Fritti, Citrus Mayonnaise, Lemon (gf,df)

TO FOLLOW

Mafalde Corte, Butternut Pureé, Sage, Crème Fraiche (v)
Daintree Barramundi, Capsicum, Zucchini, Caponata,
Fennel (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

Mafalde Corte, Butternut Pumpkin, Sage, Crème Fraiche (v)	36
Linguine, King Prawn & Crab Ragu, Tomato, Basil Oil	42
Rare Yellowfin Tuna, Celeriac Fondant, Green Peppercorn Sauce (gf)	48
Wagyu Beef cheeks, Potato Fondant, Leeks, Roasted Carrots	42
Daintree Barramundi, Capsicum, Zucchini, Caponata, Fennel (gf)	46
Pork Belly, Cauliflower Puree, Crispy Kale, Dijon Jus (gf)	45
Eye Fillet, Duck Fat Potato, Broccolini, Caramelised Onion Puree, Porcini Jus (gf)	62

TO SHARE

[All Dishes Derved With Roasted Chat Potatoes & Garden Salad]

Slow Cooked Magra Lamb Ribs, BBQ Glaze	110
Butcher's Cut Of The Day (gf, df)	MP
500g MBS 5+ Rib Eye On The Bone, 28 Days Dry Aged (gf)	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, 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 Flat Head Fillet
Blue Swimmer Crab, Marinated WA Octopus, Calamari Fritti, Grilled King Prawns
Panko Prawns, Fresh Fruit, Fries, House Condiments, Lemon

[Please Note Our Hot & Cold Seafood Platters Are Available By Pre-Order As We Have Limited Availability]

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
Pumpkin, Maple Syrup, Feta, Toasted Pepitas (gf)	16
Greek Salad, Tomato, Cucumber, Feta, Kalamata Olives (gf)	16

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