

SUMMER SALT

OYSTERS

Seasonal Oysters (A)	
Served Natural	7
Kilpatrick	8
Mornay	8

BREAD AND SNACKS

Artisanal Sourdough, Whipped Rosemary Butter	8
Baked Confit Garlic Bread	7ea
House Marinated Olives, Rosemary, Citrus (ve,gf)	10
Smoked Cheddar Churro, Caramelized Onion Cream (v)	9

STARTERS

Wagyu Beef Tartare, Baby Capers, Eschalot, Chives, Truffle Oil, Parmesan Cream (gf)	33
Stracciatella, Kalamata Olives, Cherry Tomato, Zucchini Salad, Crostini (v)	28
Duck Liver Parfait, Poached Apple, Apple Gel, Coffee Crumble, Crostini	28
Grilled Prawns, Garlic & Chilli Butter, Lemon (A) (gf)	35
Calamari Fritti, Citrus Mayonnaise, Lemon (l) (gf,df)	28
Short Rib Tart, Crisp Eschalot, Cheddar Emulsion, Rosemary	30
Beetroot Carpaccio, Slow Cooked Golden Beetroot,	27
Goat Curd Mousse, Truffled Honey, Parmesan Crumble (v,gf)	
Baked Scallops, Leek, Yuzu Butter, Finger Lime (3pcs) (l) (gf)	34

THE SEA SET BANQUET MENU 119pp

Min 2 Guests, For The Entire Table To Enjoy.

SNACKS

Artisanal Sourdough, Whipped Rosemary Butter
House Marinated Olives, Rosemary, Citrus (ve,gf)
Smoked Cheddar Churro, Caramelized Onion Cream (v)

HOT & COLD SEAFOOD PLATTER FOR 2

Seasonal 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 (M)

SIDES

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

TO FINISH

Classic Tiramisù

Seafood Origin (A) Australian (l) Imported (M) Mixed Origin (v) Vegetarian (ve) Vegan (gf) Gluten Free (df) Dairy Free (n) Contains Nuts (s) Contains Sesame.
A 10% surcharge applies on weekends. A 15% surcharge applies on public holidays.



A LA CARTE MENU

MAINS

Mafalde Corte, Wild Mushroom Ragù, Parmesan, Parsley (v)	36
Linguine, King Prawn & Crab Ragù, Tomato, Basil Oil (M)	44
Glazed Salmon, Blood Orange Beurre Blanc, Salmon Roe, Peas, Broccolini (A) (gf)	52
Wagyu Beef Cheeks, Potato Fondant, Leeks, Roasted Carrots (gf)	44
Daintree Barramundi, Chickpea Velouté, Zucchini, Caper Salsa (A) (gf,df)	48
Free Range Pork Scotch Fillet, Truffle Mash Potato, Carrot, Kale, Jus (gf)	47
Picanha Steak MB5+, Chimichurri, Potato Mille Feuille, Pearl Onions (gf)	64

TO SHARE (ALL DISHES SERVED WITH ROASTED CHAT POTATOES AND GARDEN SALAD)

500g MB5+ Rib Eye On The Bone, 28 Days Dry Aged (gf)	129
(+) Surf & Turf, Garlic Butter (2pcs King Prawns) (l)	23

COLD SEAFOOD PLATTER FOR 2

Seasonal Oysters, NZ Mussels, Cooked Tiger Prawns, Moreton Bay Bug, Blue Swimmer Crab, Marinated WA Octopus, House Condiments, Lemon (M)	114
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HOT & COLD SEAFOOD PLATTER FOR 2

Seasonal 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 (M)	169
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[Please Note Our Hot & Cold Seafood Platters Are Available By Pre-Order As We Have Limited Availability]

ADD ON

Half Chilled Lobster (A) 55 | Half Lobster Mornay (A) 60

SIDES

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

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