TUESDAY 27TH OCTOBER

FIXED PRICE À LA CARTE MENU

3 Courses: $160 per person
Monday - Sunday

2 Courses: $130 per person
Monday - Thursday

TO START

HAND-PICKED QLD SPANNER CRAB (A), $25 ea
fermented chilli dressing, buckwheat crumpet

SYDNEY ROCK OYSTERS (A)
shucked to order
Natural $8.5 ea
Lime ceviche $8.5 ea
Tempura $8.5 ea
Caviar $22.5 ea

POACHED TASMANIAN ABALONE (A)
cucumber, tomato, peanuts, nam jim GF, DF $16 ea

ARS ITALICA OSCIETRA ROYAL CAVIAR (I) 30g/ $250
served with traditional 50g/ $370
accompaniments
Origin: Italy

BLACK RIVER CAVIAR (I) 30g / $200
served with traditional 50g / $320
accompaniments
Origin: Uruguay

CAVIAR CHURROS (I) 5g/ $30
lemon cream, chive NF 10g/ $60

TOOTHFISH DUMPLING (A) $9 ea
chilli, black vinegar DF, NF

TEMPURA PRAWNS (A), ponzu DF $12 ea

FISH TACO (I, NZ), avocado, sour cream NF $12 ea

NARDIN ANCHOVY CROSTINI (I, ESP), $14 ea
salsa verde, chilli mayonnaise NF, DF

JAMÓN IBÉRICO BELLOTA PURO 100%, 40g/$48
pippara and piquillo peppers, almonds,
toasted sourdough DF

ENTRÉE

TEMPURA ZUCCHINI FLOWER, smoked scamorza, pea, sugar snap, stracciatella, spiced honey V, NF

ABROLHOS ISLANDS SCALLOP CEVICHE, chilli, lime, yuzu emulsion, golden kiwi, roe, finger lime GF, NF, DF

GRILLED JUMBO KING PRAWN (A), sautéed broccolini, bok choy, baby corn, thai red curry GF, NF, DF

CITRUS CURED ŌRA KING SALMON (I, NZ)
blood orange, horseradish cream, rye crispbread, orange and campari dressing NF

GLAZED FREMANTLE OCTOPUS, cannellini bean puree, sautéed kale, pancetta, calabrian chilli, pangrattato NF

WAGYU STEAK TARTARE: Tajima wagyu tenderloin, confit egg yolk, capers, cornichon, eschallot, Dijon aioli, sourdough crouton NF, DF

BUTTER POACHED SYDNEY ROCK LOBSTER, lobster salad, bagna càuda, apple and celeriac remoulade, shellfish oil GF, NF
$25 Supplement

HAND-PICKED QLD MUD CRAB SALAD (A), avocado, smoked eel jelly, fermented chilli, toasted buckwheat crumpet NF, DF
$55 Supplement

MAIN

HOUSE-MADE SAFFRON FETTUCCINE, king brown mushroom and cauliflower ragu, morels, parmesan V, NF

PAN FRIED AQUNA MURRAY COD (A), prawn and scallop mousseline, coral mayonnaise, trout roe, chardonnay beurre blanc GF, NF

LINE CAUGHT PAN FRIED SNAPPER (I, NZ), potato and garlic mash, lemon caper butter sauce GF, NF

CRISPY FRIED WHOLE BABY SNAPPER (I), green papaya salad, thai basil, green bean, peanut, nam jim dressing DF

KING PRAWN SPAGHETTI NERO (A)
cherry tomato, chilli oil, tarragon butter NF

ROASTED HERITAGE SOMMERLAD CHICKEN, potato gnocchi, carrot purée, dutch carrot, medjool date jus NF

LITTLE JOE GRASS FED BEEF TENDERLOIN, beef tallow pavé, broccoli purée, onion jam, thyme, horseradish mustard, red wine jus GF, NF

GLACIER 51 TOOTHFISH (A), shiitake mushroom dumpling, daikon, wasabi, mushroom and szechuan pepper consommé NF, DF
$20 Supplement

500G SHIRO KIN WAGYU SIRLOIN MBS 9+, colcannon potatoes, salsa verde, red wine jus GF, NF
$130 Supplement for 2 to share, $200 for 1

We work closely with our seafood suppliers and are proud to showcase the best available wild-caught and sustainable Australian and New Zealand seafood.
(A) Australian (I) Imported (M) Mixed Origin

SIDE

Chips $16
Potato & garlic mash $16

Baby cos salad, avocado, tomato, buttermilk dressing $18
Rocket, parmesan, balsamic vinaigrette $16

Broccolini, chilli, garlic, parmesan $18
New season asparagus, tahini verde, nigella seed $18

DESSERT

STRAWBERRY & PISTACHIO CHEESECAKE TART, almond shortcrust, pistachio moelleux, strawberry marmalade

BANOFFEE SANDWICH, chocolate almond biscuit, caramel banana soft mousse, speculose crunch, bahibe espresso ice cream

COFFEE & GIANDUJA, coffee & hazelnut moist cake, milk chocolate namelaka, valrhona gianduja ice cream

TEXTURES OF CHOCOLATE, valrhona jivara mousse, noir marquis, dulce miso ice cream GF

PINA COLADA BAVAROIS, rum baba, compressed pineapple, goat cheese parfait, shiso vinaigrette NF

EARL GREY & ISPHAN PANNA COTTA, lychee & finger lime sorbet, raspberry crumble, rosehip & hibiscus cold tea VEGAN, NF, GF

AFFOGATO: espresso coffee, choice of liqueur, biscotti, vanilla ice cream

SELECTION OF CHEESE, quince paste, lavosh
$15 Supplement

EXECUTIVE CHEF: MARK AXISA HEAD CHEF: ALAN O'KEEFFE HEAD PASTRY CHEF: NISHANT CHAUDHARY

CATALINA