

## ENTREES

### BUTTER POACHED LOBSTER TAIL \$66

Confit Leek, Vichyssoise, Chive Oil & Flowers, Garden Peas & Sprouts  
Port Lincoln, SA

### ROASTED HALF SHELL SCALLOPS \$32

Garlic, Dill & Lemon Butter, Soused Fennel & Chicken Skin Crisp.  
Shark bay, WA

### ROASTED BUG TAIL \$32

Zucchini, Pinenut & Red Pepper 'Piperade', Golden Raisins, Enoki Mushrooms, Beluga Lentil 'Risotto', Truffle Cream, Pancetta 'Cloud'.  
Gulf of Carpentaria, NT

### BBQ TIGER PRAWNS \$36

Lemon, Parsley & Caper Beurre Noisette, Finger Lime  
Skull Island, NT

## OYSTERS

### HALF DOZEN AKOYA PEARL OYSTERS \$45

Champagne & Saffron Poached Akoya Pearl Oysters, Truffled Oyster Emulsion, Manjimup Truffle.  
Leeuwin Coast, WA

### BBQ FREMANTLE OCTOPUS \$38

Black Pudding, Saffron Confit Potato, Romesco, Lemon Infused EVOO & Smoked Paprika  
Fremantle, WA

### TWICE COOKED BBQ WHOLE SQUID \$32

Stuffed Slow Braised Whole Squid, Nduja, Spinach & Pine Nut forcemeat, Ajo Blanco & Pink Peppercorn.  
NZ

### KINGFISH CRUDO \$36

Yuzu Marinated Hiramasa Kingfish, Pickled Shimeji Mushrooms, Watermelon Radish, Courgette, Fennel Coral Tuile, Nori Crème fraîche.  
Port Lincoln, SA

### VEGETABLE GARDEN \$26

Pickled Celeriac, Tempura Zucchini Flower, Heirloom Beets, Fennel Pickle, Meredith Goat's Curd, Diced Avocado, Chia Seed Clusters & Matcha Coral.

### HALF DOZEN OYSTER BILLIONAIRE \$36

Champagne Sabayon, Poached Crab & Yarra Valley Salmon Caviar.  
Coffin Bay, SA

## CAVIAR

### 30G SALMON CAVIAR \$48

Blinis, Crème fraîche, Chive & Shallots.  
Yarra Valley, Victoria

### 10G OSCIETRA CAVIAR \$96

Blinis, Crème fraîche, Chive & Shallots.  
Rio Nero, Uruguay

## CRUSTACEANS

*Subject to availability*

### SOUTHERN ROCK LOBSTER HALF | WHOLE

Garlic & Herb Compound Butter  
Kangaroo Island, SA

\$96 | \$180

### WOK TOSSED WHOLE MUD CRAB \$125

Singapore Style Sauce  
Darwin Region, NT



# MAINS

## KING GEORGE WHITING "SCHNITZEL" \$48

Potato, Pea, Egg & Triple Smoked Speck salad & Sedded Mustard Mayo.  
Port Lincoln, SA

## PAN ROASTED SNAPPER \$53

Mussels, Chorizo Sausage, Nduja & Basil  
Infused EVOO  
Timor Box, NT

## PAN FRIED FLATHEAD \$52

Crumbed Egg, Horseradish Velouté, Sea  
Vegetables & Red Cabbage Choucroute.  
QLD

## ROASTED PATAGONIAN TOOTHFISH \$48

Clams, Lobster Bisque, Flying Fish Caviar,  
Lobster Stuffed Zucchini Flower & EVOO Pearls.  
Heard & McDonald Islands, Australian Antarctic

## CRISPY SKIN KINGFISH \$48

Panzanella Style Salad Of Pickled Heirloom  
Tomatoes, Gordal Olives, Piquillo Peppers,  
White Anchovies, Lilliput Capers & Forvm  
Cabernet Vinegar Dressing.  
Port Lincoln, SA

## PAN FRIED CORAL TROUT \$48

Celeriac Two Ways, NT Honey, Candied  
Walnuts & Thyme.  
Far North Queensland, QLD

## CRISPY SKIN BARRAMUNDI \$42

Cauliflower Puree, Pine Nut Beurre Noisette  
& Raisins.  
Humpty Doo, NT.

## CHAR GRILLED SWORDFISH LOIN \$58

Wild Mushroom Mousseline, Chestnut Foam,  
Exotic Mushrooms, Asparagus & Prosciutto Crudo.  
Mooloolabah, QLD

## SCALLOP & SQUID INK RISOTTO NERO \$48

Grilled Sashimi Grade Scallops, Baby Squid,  
White Fish, Chilli, Garlic, Yuzu Pearls, Yarra Valley  
Salmon Caviar, Lemon Infused EVOO.

## ROAST DUCK BREAST \$48

Twice Cooked Duck Breast, Foie Gras, Heirloom  
Beets, Chestnut Puree, Cocoa Nib Sable, Duck  
Scratchings & Cabernet Vinegar Reduction.

## WAGYU SIRLOIN BMS 6-7 \$95

200G Kerwee Wagyu Sirloin, King Oyster  
Mushrooms, Chesnut & Croissant Cream, Croissant  
Pangrattato, Fondant Potato, Thyme Infused Jus,  
Truffled Butter.  
Darling Downs, QLD

## VEGETARIAN "SCALLOPS" \$36

Pan Roasted King Oyster Mushroom 'Scallops',  
Mushroom Chips, Mushroom Mousseline, Blackened  
Leeks, Celeriac, Heirloom Carrots & Ajo Nero.

## SIDES

\$10

### SEASONAL GREENS

Poached Garlic, Chilli & Lemon

### BABY GEM LETTUCE

Fried Capers, Snow Pea Sprouts, Radish,  
Lemon & French Mustard Vinaigrette

### PARIS MASH

& EVOO Drizzle

### BUTTERED KIPFLER POTATOES

Parsley & Chive

### CALAMARI RINGS

Panko Crumbed Calamari Rings,  
Tartare Sauce & Lemon

### GREEN PAW PAW SALAD

Carrots, Tomato, Chilli, Red Onion,  
Garlic & Lime Vinaigrette





## HOUSE MADE DESSERTS

### BLUEBERRY & NT HONEY SEMIFREDDO

\$22

Raspberry Puree, Sponge Cake, Dried Cranberries & Cashew Nut Crumble.

### MANGO CHEESECAKE

\$24

Mango Puree, Raspberry Gel, Coconut & Chia seed Soil, Coconut & Lime Sorbet

### CREME BRULEE

\$22

Our pastry chef creates a different taste weekly paired with a delectable sorbet & sauce. Please see your waiter for this weeks special.

### DECONSTRUCTED TIRAMISU

\$24

Genoise Chocolate Cake, Savoiardi Ladyfingers Biscuits, Chocolate Soil, Kahlua Mascarpone, Espresso Sorbet & Espresso Shards.

### SELECTION OF AUSTRALIAN & IMPORTED CHEESE

1 FOR 13 | 2 FOR 26 | 3 FOR 34

Muscatsels, Apple, Lavosh & Quince Paste. Choice of 1, 2 or 3 cheeses

