

Starters & Entrees

South Australian Pacific oysters <i>Subject to quality and availability</i>	20/39
Natural, mignonette dressing Kilpatrick Macadamia crumbed, citrus aioli Wasabi and lime granita	
Grilled garlic sourdough	12
Roasted heirloom carrots, carrot and vanilla puree, rosemary and garlic labne, dukkah	19
Steak tartare; hand cut beef fillet, cornichon, capers, wonton chip, soy cured egg yolk	22
Spiced fried calamari, red cabbage slaw with soft herbs, curry leaf, ginger and chilli	20
Crispy soft shell crab, BBQ fennel with garden peas and smoked bacon, almond cream	22
Seared yellow fin tuna, sweet potato rice noodles, bonito soy, squid ink mayonnaise, cucumber pickle	23
Lobster thermidor pie, almond and parsley crumb, apple slaw, tarragon emulsion	24

Mains

Fishes of the day; please refer to chefs specials	
Seafood risotto; blue swimmer, prawns, squid, black mussels. Lobster, citrus and roast tomato broth, saffron mayonnaise	38
Seafood plate; SA fish, oysters, prawns, calamari. Huon smoked salmon. Chips, iceberg, parmesan and pear salad, lemon & tartare	38
Roast butternut pumpkin, grilled haloumi, buck wheat with sweet and sour currants, macadamia tahini	32
Confit duck leg, duck & fennel sausage ragu, white bean puree, pangrattato, salt bush	36
Lamb rump, celeriac puree, charred zucchini, roast shallots, mint gremolata, jus	36
Fillet Mignon, jamon Serrano, potato hash, creamed spinach, red wine jus	42
Seafood Platter For 2 King Prawns, Oysters, calamari, soft shell crab, fishes of the day, lobster pie, triple cooked potatoes, iceberg, pear and parmesan salad, cocktail and tartare sauce, lemon	110

Sides

Crispy onion rings, harissa mayonnaise	9
Triple cooked potatoes, whipped garlic	10
Grilled broccolini, almond cream, toasted almonds	12
Iceberg lettuce, pear and parmesan salad, citrus dressing, fried pita	10

Kids

Spaghetti Bolognese	15
Chicken nuggets, chips, salad, tomato sauce	15
Battered flake, chips, salad, tomato sauce	15

Desserts

Fig and walnut pudding, butter scotch sauce, almond ice cream, toasted almonds	16
Chocolate-misu; dark chocolate custard, white chocolate sabayon, chocolate sponge	15
Citrus pannacotta, green apple sorbet, passion fruit, pear gel, caramelised dark chocolate	16
Affogato, espresso coffee, vanilla ice cream, espresso macaron, liquor	17
Trio of sorbets and ice creams	12

10% surcharge added on Public Holidays and Sundays

Southern Ocean Rock Lobster (Robe Crayfish) Subject to availability- pre order to ensure supply

Natural
Chargrilled with garlic butter
Thermidor
Served with triple cooked potatoes and salad
POA



