OYSTER

Freshly shucked on ice with eschalot, chive, pinot grigio vinegar

Sydney rock *(A)* ..... ½ dozen 48 ..... 1 dozen 96

Pacific *(A)* ..... ½ dozen 45 ..... 1 dozen 90

CRUSTACEAN

Served chilled in the shell with mayonnaise, lemon

Prawn *(A)* ..... 36 | 54

Crab *(A)* ..... 45 | 66

Moreton Bay bug *(A)* ..... 56 | 84

CRUSTACEAN PLATTER

Served chilled in the shell with mayonnaise, cocktail sauce, lemon

Oyster, crab, Moreton Bay bug, scampi, prawn *(A)* 210

APPETISER

Twice cooked Gruyere souffle, parmesan, red wine poached quince, watermelon radish 30

Vanella burrata, nashi pear, finger lime, chardonnay vinegar, lemon pressed olive oil 31

Raw Mooloolaba tuna, orange, caper, yuzu aioli, mandarin dressing *(A)* 32

Soy braised pork cheek, pork shoulder croquette, red cabbage, parsnip cream 32

Beef tartare, oyster emulsion, karkalla, puffed wild rice 33

Tandoori quail, cauliflower yoghurt, pickled onion, Kashmiri chilli brown butter 33

Western Australia octopus, whipped cod's roe, salsa verde, crisp onion, Aleppo pepper *(A)* 34

Raw New Zealand snapper, daikon, apple, cultured cream, salmon roe, jalapeno coriander dressing *(I)* ... 36

MAIN COURSE

Mushroom risotto, Jerusalem artichoke, porcini crumb, black garlic, egg yolk, parmesan 39

Barramundi, cavolo nero, pickled fennel, parsley sauce *(A)* 44

Braised beef cheek, salt baked onion, horseradish cream, crisp potato 45

Tandoori roasted New Zealand salmon, spinach bhaji, tamarind sauce, pickled cucumber *(I)* 49

Grilled swordfish, pipis, cherry tomato velouté, butter bean, caperberry *(A)* 49

Roast Aylesbury duck breast, pickled baby beetroot, blackberry, jus 55

Grilled Murray cod, pickled kohlrabi, seaweed, XO bisque sauce, preserved lemon *(A)* 60

Beef tenderloin, celeriac gratin, braised leek, red wine jus 62

BREAD

Sourdough roll, Copper Tree butter 5

Plain naan 5

Garlic naan 6

Spiced caramelised onion naan 8

Goat cheese spinach naan 8

SIDE

Fries 12

Seasonal leaves, maple champagne dressing 14

Beetroot, nashi pear, bitter leaves, goat's curd 18

Braised carrot, miso butter, gremolata..... 18

Roast Brussels sprouts, ricotta, nduja vinaigrette . 19

Plant based menu available on request

Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free

1.5% credit card surcharge applies - 10% surcharge applies on all Sundays - 15% Surcharge applies on all Public Holidays