

MENU

Designed by Head Chef Quentin Lorentz



Plates

Individual Warm Bread Roll With Butter & Smoked Salt 1.5

Freshly Shucked Natural Oyster 4

Signature Oyster: Finger Lime/Salmon Pearls/Champagne Vinegar 5

Eggplant/Chickpeas/Vegan Cheese/Pomegrenate/Almonds 21

Burrata/Asparagus/Radish/Truffle oil/Peas 24

King Fish/Mango/Cucumber/Chilli/Nori 25

Wagyu/Sesame Oil/Shallots/Ginger/Lime/soy/Hondashi 26

Scallops/Shimeji/Chorizo Crumble/Corn Purée 26

Pork Belly/Thai Dressing/Hummus/Radicchio/Witlof/Macadamia 31

Octopus/Tom Yum Relish/Kipfler/Sultanas/Almonds 34

Ocean Trout/Sesame Crust/Black Rice Pilaf/Broccolini/Emulsion 38

Duck Breast/Burnt Grapefruit/Purple Bliss/Kohlrabi 42

Rib-Eye 350Gms/Rainbow Chard/Wasabi Butter 54

Wedges/Black Garlic Aioli 12

Provençal Tian 14

Desserts

Puff Pastry/Berries/Vanilla/White Choc 18

Hazelnuts/Filo Honey/Ice Cream 19

Chef's Choice 3 Cheese Selection 21

3 Sorbet Flavours 12

Affogato 8

With Bailey's, Kahlua or Frangelico 16

All Credit Card Transactions Incur A Processing Fee
Please Note a 10% Surcharge is Applied on Public Holidays