

**-Supporting Cast-**

<b>Salmon Ceviche Crispy Open Tacos</b> wasabi mayo, daikon, shallots and snow pea salad	19
<b>Semolina and Cumin Crusted Duck and Pickled Mango Salad</b> sweet and sour glaze, crispy shallots	20
<b>Salt and Pepper Squid</b> tossed with garlic chips, fresh chilli & fresh coriander on a bed of baby rocket	19 / 30
<b>Tempura Eastern King Prawns</b> veg and nahm jim to dress or dip	24
<b>Oven Roasted Buffalo Mozzarella</b> roasted vine ripened tomato, salsa verde and toasted sourdough crumbs	20
<b>Pork Belly and Seared Scallops</b> nuoc cham dressing and Asian salad	21
<b>Blue Swimmer Crab Capellini</b> garlic, roasted chilli, parsley and pangrattato	23 / 33

**-The Cast-**

<b>Pumpkin, Chickpea and Garam Masala Tart</b> lime infused paneer, raita, red chutney and fresh coriander	26
<b>Hiramasa Kingfish</b> five spiced cauliflower and desiree hash, baby spinach, asian herb salad, omani lime infused yellow curry	35
<b>Free Range Chicken Breast</b> roast capsicum and ricotta mash, curried aioli, tomato and coconut chutney, seasonal veg and lemon EVOO to finish	32
<b>Sea Dweller of the Day</b> the Chef creates this using only the freshest catch of the season complemented by the freshest in local produce (ask your waiter for further details)	market
<b>Roasted Duck Breast</b> parsnip and polenta mash, sour and bing cherry reduction, rocket, pear and hazelnut salad finished with a truffle vinaigrette	35
<b>Tasmanian Aged Sirloin Steak 250gm</b> thick-cut chips, seasonal veg, finished with a wasabi & mushroom butter and crispy leek.	36
<b>Surf 'n' Turf Mullet Style</b> MSA Aged Sirloin Steak with grilled eastern king prawns, thick-cut chips seasonal greens finished with a wasabi & mushroom butter and crispy leek.	49

**-The Extras-**

Rocket Salad with walnuts, pear, gorgonzola and verjuice dressing	11
Freshly made Bread with Roasted Chilli and Pecorino Pepate infused Little General EVO	8
Shoestring Fries	7