

-Supporting Cast-

Salmon Ceviche Crispy Open Tacos wasabi mayo, daikon, shallots and snow pea salad	19
Seared Atlantic Scallops grilled chorizo, sherry infused chilli salsa, fine potato shoestrings	19
Salt and Pepper Squid tossed with garlic chips, fresh chilli & fresh coriander on a bed of baby rocket	19 / 30
Tempura Eastern King Prawns veg and nahm jim to dress or dip	24
Oven Roasted Buffalo Mozzarella grana crumbed crisp eggplant, vine ripened tomato, basil and roquette	20
Pork Belly and Seared Scallops nuoc cham dressing and Asian salad	21
Blue Swimmer Crab Linguini garlic, roasted chilli, parsley and toasted sourdough breadcrumbs	23 / 33

-The Cast-

Pumpkin, Chickpea and Garam Masala Tart lime infused paneer, raita, red chutney and fresh coriander	26
Crispy Skinned Suzuki Jewfish five spiced cauliflower and desiree hash, baby spinach, asian herb salad, omani lime infused yellow curry	35
Free Range Chicken Breast roast capsicum and ricotta mash, curried aioli, tomato and coconut chutney, seasonal veg and lemon EVOO to finish	32
Sea Dweller of the Day 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
Roasted Duck Breast parsnip and polenta mash, sour and bing cherry reduction, rocket, pear and hazelnut salad finished with a truffle vinaigrette	35
Tasmanian Aged Sirloin Steak 250gm thick-cut chips, seasonal veg, finished with a wasabi & mushroom butter and crispy leek.	36
Surf 'n' Turf Mullet Style 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