

-The Smalls-

Alaskan King Crab Taco avocado puree, snow pea tendrils, jalapeno crema mexicana, sweet tomato salsa
28

Crisp King Prawns wrapped in wonton, shiso and shitake served with a yuzu miso and
fragrant oat flakes
25

Freshly Shucked Local Sydney Rock Oysters available natural.....or as the Chef suggests
3.50 each

Salt and Peppered Baby Squid tossed with garlic chips, fresh chilli & fresh coriander on a bed of baby roquette
19

Pork Belly and Seared Scallops nuoc cham dressing and Asian salad
23

Australian Mozzarella di Bufala Salad San Danielle proscuitto, roasted ricardo tomato,
roquette, basil, leccino EVOO and Balsamic
21

Seared Kangaroo Fillet black bean and szechuan glazed, silken tofu, orange and radish salad
24



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We will endeavour to meet all food allergies or special dietary requirements however please be aware that we are unable to guarantee that any dish will be satisfactory unless we receive 24 hours notice

-The Substantials-

from the SEA:

the FISH - prawn and pork infused tomato veloute, polenta, dressed red cabbage, preserved lemon aioli and olive salsa
36

Salt and Peppered Baby Squid tossed with garlic chips, fresh chilli & fresh coriander on a bed of baby roquette
30

Sea Dweller the Chef creates this based on his inspiration for the day complemented by the freshest in local produce
Market Price

from the TERROIR

Pumpkin, Chickpea and Garam Masala Dumplings lime infused paneer, raita, red chutney and fresh coriander
28

Confit Duck Leg truffled desire mash, sour cherry reduction, rocket, pear & hazelnut salad with a verjuice vinaigrette
36

Tasmanian Aged Sirloin Steak 250gm thick-cut fries, seasonal veg, wasabi & mushroom butter and crispy leek.
36

-The Incidentals-

Roquette Salad with hazelnuts, pear, gorgonzola and verjuice dressing	11
Freshly made Bread with Roasted Chilli and Pecorino Pepate infused Little General EVO	8.5
Fries with curried aioli	8



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Crème Brulee rhubarb compote and biscotti	16
Roasted Nectarine Frangipane macadamia nut ice cream and blood orange syrup	16
Belle Fleur Plate of handmade chocolates	13
Black Genoa Figs watermelon carpaccio, leatherwood honey, goat's curd, roasted hazelnuts	18
Sesame Snap Mille Feuille Tahitian lime and coconut curd, chilli-inspired caramel	16
Belgian Chocolate Layers biscuit base and meyer lemon butterscotch	16

The Cheese Plate @ 22

A Selection of 3 cheeses – local and imported

Served with Quince, Muscatels and Crackers

Fortified

Emilio Lustau Pedro Ximenez Sherry (60mls) 9	Rockford Marion Tawny (60mls) 9
Noon VP Fortified Grenache (60mls) 9	

Dessert Wines

Chateau Bastor-Lamontagne (375ml bottle)	60
Chateau Chapelle Lafaurie-Peyraguey (375ml bottle)	55
Wendouree Muscat of Alexandria (375ml bottle)	49
Margan Botrytis Semillon	(75ml glass) 10 (375ml bottle) 45



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