SNACKS

Fresh Focaccia Slice *V, VEO* — 4
Garlic & Saffron Butter

Marinated Olives *V, VEO, GFO* — 9
Lemon, Orange, Saffron & Extra Virgin Olive Oil

ENTREES

Korean Fried Crocodile — 28
Gochujang Glaze, Kimchi

Baked Half Shell Scallops *3 Per Serve* — 30
Miso Butter, Puffed Wild Rice

South Australian Oysters *6 Per Serve GFO* — 35
Soy & Lime Dressing, Wasabi Caviar

Fresh Exmouth Prawns *GFO* — 34
House Marie Rose Sauce & Lemon

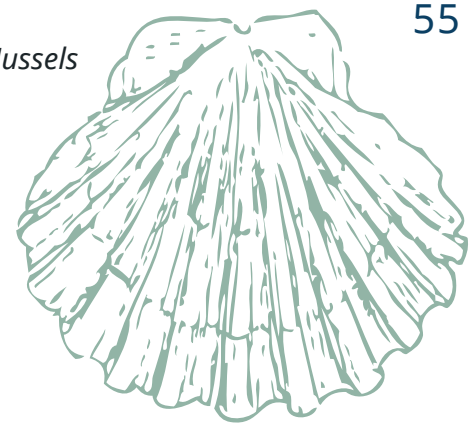
Snapper Ceviche *GFO* — 28
Tomato & Coriander Sauce, Cherry Tomato, Red Onion, Chilli

Beetroot Salad *V, VEO, GFO* — 26
Pickled Canteloupe, Dill Oil, Flaked Almonds, Beetroot Purée, Chickpeas, Rocket

Local Octopus *GFO* — 29
Edamame, Capsicum, Bean Shoots, Spring Onion, Wakame, Sesame Dressing

Buffalo Mozzarella *V, GFO* — 27
Focaccia Crisp, Marinated Tomatoes, Basil, Pickled Red Onion

Cold Seafood Platter *for 2 GFO* — 55
Smoked Salmon, Oysters, Prawns, Pickled Octopus, Marinated Mussels



(V) VEGETARIAN - (VEO) VEGAN OPTION - (GFO) GLUTEN FREE ON REQUEST

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MAINS

Confit Duck *GFO* — 39
Glazed Potatoes, Green Beans, Orange, Jus

Slow Braised Beef Cheek *GFO* — 39
Celeriac Purée, Fresh Red Cabbage, Pickled Shallots, Soft Herbs

Korean Roasted Eggplant *V, GFO* — 36
Sesame Cucumber, Edamame, Puffed Wild Rice, Spring Onion Relish

Market Fish *GFO* — 42
Potato, Tomato, Green Beans, Olives, Egg, White Anchovy

Roasted Pork Belly — 38
Barley, Charred Fennel, Apple, Soft Herbs, Jus

Gnocchi *V* — 38
Creamy Mushroom Sauce, Shaved Parmesan, Pine Nuts, Sage

Angus Scotch Fillet *GFO* — 52
Confit Potatoes, Charred Corn Salsa, Chimmichuri

SIDES

Confit Potatoes *V, VEO, GFO* — 14
Romesco, Toasted Almonds

Almond Broccolini *V, VEO, GFO* — 14
Macadamia Cream, Chilli Crisp

Green Beans *V, VEO, GFO* — 14
Almonds, Lemon Butter

House Salad *V, VEO, GFO* — 14
Pickled Red Onion, Parmesan, Toasted Pepitas

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DESSERTS

Dark Chocolate Mousse *V, GFO* 16
Raspberry Gel, Toasted Coconut, Chocolate Soil

White Chocolate & Lemon *V* 16
Almond Crunch, Meringue, Raspberry Sorbet

Coconut Panna Cotta *V, GFO* 16
Strawberry, Orange Segments, Mint, Macadamia

Three Cheese Board *GFO* 28
Chef Selected Brie, Cheddar & Blue, Apple Paste, Crackers, Fresh Fruit



Sorbet *1 Scoop* *V, GFO* 4
Please ask our friendly staff for flavours.

Gelato *1 Scoop* *V, GFO* 4
Please ask our friendly staff for flavours.

FROM THE BAR

Espresso Martini 20
Espresso, Vodka, Coffee Liqueur, Sugar.

Frangelico Affogato 16
Espresso & Ice Cream.

Baileys Affogato 16
Espresso & Ice Cream.

Baileys Hot Chocolate 16
Whipped Cream.



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