



Sydney rock oysters fresh from Merimbula Lake

Natural sherry vinegar mignonette & lemon (gf, df) 28 | 46

Aguachile jalapeno, cucumber & lime dressing, smoked herring roe, crème fraîche (gf) 28 | 46

Kilpatrick bacon, Worcestershire (df, qf) 28 | 46

Enfrée

Tempura banana prawns 26 | 38

chilli & lime sauce, crispy noodle, cabbage, pine nuts, coriander (df)

Fried soft shell crab 26

smoked chilli aioli, mango, tamarind & lime salsa

Buffalo mozzarella & peach salad 26

crispy ham, blackberry (gf)

Scallops in the shell 28

w/ citrus butter & Avruga caviar (gf)

Prawn & avocado salad 28

horseradish Marie Rose sauce (gf)

Main

Tagliatelle w/ slipper lobster & olive tapenade 36

zucchini, cabbage & shellfish jus

vegetarian option available - please ask for details

Market fish w/ chorizo & borlotti bean stew 40

grilled brocolini, parsley & garlic (gf, df)

Black Angus Sirloin w/ pepper sauce 45

w/ potato fries & house salad (gf, df)

Grilled jumbo prawns w/ caper & anchovy aioli 42

potato & pepper fricassée, smoky gazpacho (gf, df)

Fresh fish of the day served beer battered or grilled 38

house salad, chips, lemon, tartare (gf & df avail)

Seafood platter for two 169

South Australian king prawns, natural Merimbula Sydney Rock oysters, Balmain bugs, 1/2 WA lobster beer battered fish, house-crumbed calamari, chips, garden salad, tartare, garlic aioli (gf & df avail)

Sides

Warm Turkish bread 9

served w/ olive oil, oregano (gf avail)

Chips 10

garlic aioli (gf avail)

House salad 10

salad leaves, tomato, cucumber, Spanish onion (gf, df)

Sweet potato fries 12

lime aioli (gf avail)

Grilled broccolini 12

toasted sesame, shallots (gf)