Oysters

Sydney rock oysters fresh from Merimbula Lake



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

Nam Jim chilli, coriander, palm sugar, lime (gf) 28 | 46

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

Entrée

Tempura banana prawns 26 | 38

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

Fried soft shell crab 26

smoked chilli aioli, mango, tamarind & lime salsa (df)

Meredith Farm goat's cheese & artichoke salad 26

cured tomato, green beans (gf)

Grilled Hokkaido sea scallops 34

w/ rhubarb, apple chutney & Avruga caviar (gf)

Rock lobster & avocado salad 35

w/ radish, peas & green goddess dressing (gf)

Main

Black Angus sirloin 45

w/ mustard & pickle relish, potato fries and house salad (gf, df)

Market fish 40

w/ basil & tomato sauce, roasted potatoes, seasonal vegetables (gf)

Tagliatelle 36

tiger prawns, mushrooms, cherry tomatoes, zucchini & parmesan (df avail)

Beef cheek 44

braised in port wine sauce, potato gratin, seasonal greens (gf)

Half grilled lobster 75

herb & garlic butter, potato fries & house salad (gf)

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

Sides

Warm Turkish bread rolls 9

House salad 10

olive oil, oregano (gf avail)

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

Sweet potato fries 12

Grilled broccolini 12

lime aioli (gf avail)

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toasted shallots, sesame (gf)

Chips 10

garlic aioli (gf avail)