

Snacks

Abalone Dashi
Fermented Rice & Bull Kelp Jam

Clarence Point, TAS

Hand Picked Spanner Crab Tart
Soft Egg, Nutmeg & Chives

Ballina, NSW

Supplement

Short Spine Sea Urchin Crumpet \$26e

St. Helens, TAS

Starters - Select one per person

Selection of Raw Fish
BBQ Cucumber Ponzu, Sunrose & Perilla

Luke Buchholz/ Arakoon, NSW

Yellowfin Tuna Loukániko & Berrima Octopus
Matbucha & Munyeroo

Heidi & Pav Walker/ Mooloolaba, QLD

Charcoal Pipis & Hapuka Bone Noodles
Fragrant Lobster Broth, Agretti & Fried Garlic

Coorong, SA

Supplement

225g Charcoal Manjimup Marron \$54e

Fragrant Herbs & Jeow Som

Manjimup, WA

The Main Course - Select one per person

Line Caught Blue Mackerel
Chimichurri & BBQ Shishito Peppers

Craig Lukey/ Ulladulla, NSW

Line Caught Dhufish Schnitzel
Carrot Curry, Native Apples & Pistachio

Anthony Hessewood/ Busselton, WA

Line Caught Bar Cod in Seaweed
Nettle Dumplings & Jerusalem Artichoke Barigoule

Anthony Hessewood/ Busselton, WA

To Finish - Select one per person

Yuzushu Parfait
White Balsamic Meringue, Passionfruit Sorbet

70% Guanaja Chocolate Mousse
Picual Extra Virgin Olive Oil Ice Cream

Mandarin Madeleines
Tim Malfroy's Polyflora Honey Cream

\$145pp

A credit card surcharge of up to 1.3% will be applied to card transactions
10% surcharge is applied on Sundays and 15% surcharge is applied on Public Holidays
A 10% service charge is applied to all tables of six or more as a gratuity paid directly to our staff