

DINNER

available from 1730

our menu is designed around sharing plates,
inspired by our water location and our love of australian produce
our chefs use this produce daily to create everything in house

SMALL

oyster, natural 5ea | half doz 25 | doz 45 gf
hervey bay scallops, confit garlic oil, saltbush 5ea gf
lady jocelyn prawns, nahm jim 7ea gf
flat bread, cultured butter, black sea salt 7
muhammara, za'atar 12 gf
fresh fig, camel feta, pickled onion 16 gf
hot smoked trout, aioli, fried capers, pickled onion, dill 19 gf
squid, nahm jim, coriander 19 gfo
suckling pig, crackling, nashi pear two ways, watercress 21 gf
gravlax salmon, camel fromage blanc, beetroot three ways 20 gf
ceviche kingfish, blood orange, sesame, watercress 21 gf
pulled duck, crispy skin, fig two ways 24 gf
angus tartare, egg yolk, saltbush, confit garlic 22 gf
tropical crayfish, cray shell velouté 34

LARGE

roast vegetable ragout, chickpea, labneh 26 gf
market fish, cray shell velouté MP
half a roast chicken, aleppo, muhammara 36 gf
angus eye fillet, cultured butter, saltbush 46 gf
lamb shoulder, jus, camel feta 39 gf

SIDES

9ea or three for 22
chips, aioli
confit garlic chat potatoes gf
roast pumpkin, za'atar
asparagus, garlic butter gf
mixed leaf salad gf
cherry tomatoes, labneh gf

DESSERT

davidson plum, white chocolate, slow gin 15 gf
nashi pear three ways 15 gfo
blood orange, sorbet & dark chocolate 15
pepe saya pastry, fig & cheese 15

we politely ask that there are no variations or substitutions with our dishes
we cater to all dietary requirements on request
for allergies or dietary requirements, please notify our waiters

to provide the service we pride ourselves on, groups of 10 or more will be required to order from our set menu