

## bread

**sourdough bread** 11.90  
truffle butter, pistachio dukkah

<b>sydney rock oysters</b>	6	12	<b>oysters combination</b>	6	12
<b>kilpatrick</b>	<b>21.90</b>	<b>34.90</b>	<b>sydney rock combination</b>	<b>22.90</b>	<b>34.90</b>
<b>mornay</b>	<b>21.90</b>	<b>34.90</b>	natural, kilpatrick & mornay		
<b>natural</b>	<b>19.90</b>	<b>30.90</b>			
- sherry & eschalot vinaigrette					

## raw & cured

**fresh seafood plate** 29.90  
fresh king prawns, sydney rock oysters, smoked salmon, yellowfin tuna

**yellowfin tuna (gf)** 19.90  
tamari, yuzu, sesame, finger lime, daikon

**hiramasa kingfish (gf)** 19.90  
ruby grapefruit, whipped avocado, thai basil, fermented chilli dressing

**raw tasting plate for two** 39.90  
yellowfin tuna, tamari, yuzu, sesame, finger lime, daikon  
hiramasa kingfish, ruby grapefruit, whipped avocado, thai basil, fermented chilli dressing  
atlantic salmon ceviche, garlic & dill sour cream, radish, salmon roe, toasted almonds, croutons

## starters & shared

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<b>sea salt &amp; chilli calamari</b> pickled fennel, fresh herbs, yuzu aioli	<b>19.90</b>
<b>tempura zucchini flowers (v)</b> spiced chick peas, preserved lemon, mojo verde	<b>19.90</b>
<b>seared atlantic scallops (gf)</b> fennel purée, mandarin, charred shallot, hazelnut, curry oil, squid ink wafer	<b>24.90</b>
<b>tortellini (v)</b> chestnut mushroom & ricotta filling, peas, sage cream, parmesan cheese	<b>20.90</b>
<b>risotto (gf)</b> broccoli, gorgonzola, chilli oil, toasted almonds, parmesan cheese	<b>19.90</b>
<b>chargrilled king prawns (gf)</b> preserved lemon & confit garlic oil, pangritata, aioli, sumac	<b>26.90</b>
<b>cloudy bay clams (gf)</b> butter poached, ginger, lemongrass, garlic, crispy noodles	<b>20.90</b>
<b>buffalo mozzarella (v, gf)</b> roasted beetroot, candied walnuts, witlof, pedro ximenez dressing	<b>20.90</b>
<b>wagyu brisket (gf)</b> bbq glazed, parsnip puree, pickled nashi pear, onion rings, cress	<b>23.90</b>

<b>entree tasting platter for two</b> sea salt & chilli calamari, pickled fennel, fresh herbs, yuzu aioli chargrilled king prawns, preserved lemon & confit garlic oil, pangritata, aioli, sumac zucchini flowers, spiced chick peas, preserved lemon, salsa verde hiramasa kingfish, ruby grapefruit, whipped avocado, thai basi, fermented chilli dressing	<b>62.90</b>
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## main

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<b>huon atlantic salmon <i>tas</i> (gf)</b> cauliflower purée, fennel & quinoa, bisque sauce	<b>37.90</b>
<b>cone bay barramundi fillet <i>w.a</i> (gf)</b> carrot & ginger purée, lentil masala, cocktail onions, buttermilk sauce	<b>37.90</b>
<b>tempura pink snapper filets <i>s.a</i></b> shoestring fries, mixed leaf salad, house tartare	<b>37.90</b>
<b>pink snapper fillets <i>s.a</i></b> bacon dashi, miso glazed king brown mushrooms, gai lan, garlic shoots	<b>39.90</b>
<b>350g riverine grain fed nyc striploin mbs 2+ <i>nsw</i> (gf)</b> potato purée, mushroom ragu, asparagus, porcini mushroom mustard, jus	<b>43.90</b>
<b>chicken breast (gf)</b> prosciutto wrapped, chestnut stuffing, spinach purée, broccolini, pine nuts, parsnip, jus	<b>30.90</b>
<b>june lamb <i>nsw</i> (gf)</b> roasted rack served medium, confit shoulder terrine, spiced pumpkin purée, brussels sprouts, peas, onion jam, seeds, jus	<b>39.90</b>
<b>grilled moreton bay bugs (gf)</b> lemongrass, ginger & coconut sauce, jasmine rice, coriander, chilli, shallots	<b>55.90</b>
<b><i>w.a.</i> scampi</b> angel hair pasta, wakame, red miso beurre blanc, black sesame & salmon pearls	<b>65.90</b>

## sides

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<b>mixed leaf salad (v, gf)</b> radish, lemon mustard dressing	<b>10.90</b>	<b>fries (v)</b> truffle aioli, parmesan, black salt	<b>9.90</b>
<b>rocket &amp; radicchio salad (v, gf)</b> pear, parmesan, evo oil & balsamic dressing	<b>12.90</b>	<b>bowl of mash (v, gf)</b> truffle oil, chives	<b>5.90</b>
		<b>steamed greens (v, gf)</b> sesame dressing, chilli	<b>9.90</b>

## local live lobster live crustaceans subject to seasonal availability

**\$16.90 / 100g**

local eastern rock lobsters are available in various sizes : served with shoestring fries, black salt & mixed leaf salad

**flame grilled mornay with parmesan cheese**  
**grilled with samphire & yuzu butter (gf)**  
**grilled with garlic & chilli butter (gf)**

## platters

### **cold & raw seafood platter for two**

**169.90**

**cold:** balmain bugs, fresh king prawns, blue swimmer crabs, natural sydney rock oysters, smoked tasmanian salmon

**raw :** yellowfin tuna, passionfruit, black bean & coriander dressing  
hiramasa kingfish, whipped avocado, nashi pear, finger lime, thai basil

served with tempura snapper, soft shell crab, calamari & shoestring fries

### **surf & turf for two**

**209.90**

**350g nyc sirloin steak** potato purée, mushroom ragu, porcini mushroom mustard, jus  
**lamb rack (4pt)** spiced pumpkin purée, brussels sprouts, peas, onion jam, seeds, jus  
**giant king prawns** garlic & chilli butter  
**moreton bay bugs** lemongrass, ginger & coconut sauce, jasmine rice, coriander, chilli  
**kilpatrick oysters**

served with mixed leaf salad & shoestring fries

### **premium hot seafood platter for two**

**239.90**

**giant king prawns** garlic & chilli butter  
**moreton bay bugs** lemongrass, ginger & coconut sauce, jasmine rice, coriander, chilli  
**huon atlantic salmon** cauliflower purée, fennel & quinoa, bisque sauce  
**crispy skin snapper fillets** spiced pumpkin purée, macadamia, samphire, coconut sauce  
**w.a. scampi** wakame & red miso beurre blanc, salmon roe  
**kilpatrick oysters**

served with tempura snapper, soft shell crab, calamari & shoestring fries

**add local live lobster to any of the platters above**

**\$11.90 / 100g**

nb: gst inclusive. public holidays incur a 10% surcharge  
some menu items subject to seasonal availability

## harbourfront hot & cold seafood platter for two

265.90

### **cold seafood:**

fresh king prawns  
balmain bugs  
natural sydney rock oysters  
blue swimmer crabs  
smoked tasmanian salmon

### **hot seafood:**

**moreton bay bugs** lemongrass, ginger & coconut sauce, jasmine rice, coriander, chilli, shallots  
**giant king prawns** garlic & chilli butter  
**huon atlantic salmon** cauliflower purée, fennel & quinoa, bisque sauce  
**crispy skin snapper fillets** spiced pumpkin purée, macadamia, samphire, coconut sauce  
**kilpatrick oysters**  
served with tempura snapper, soft shell crab, calamari & shoestring fries

**add local live lobster to any course**

**\$11.90 / 100g**