

## bread

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**sourdough bread** **11.90**  
garlic butter, rosemary, lemon & thyme infused evo oil

**sydney rock oysters**                      6            12

**natural**                                      **19.90**    **30.90**  
champagne mignonette

**kilpatrick**                                **21.90**    **34.90**  
bacon, worcestershire, bbq sauce

**oysters combination**                      6            12

**mornay**                                      **21.90**    **34.90**  
bechamel, gruyere, parmesan

**sydney rock combination**                **22.90**    **34.90**  
natural, kilpatrick & mornay

## raw

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**yellowfin tuna** **18.90**  
lemongrass & white soy dressing, coriander, chilli, finger lime, tapioca crisp

**hiramasa kingfish (gf)** **18.90**  
ruby grapefruit, xo mayo, nori salt, pickled daikon

**raw tasting plate for two** **39.90**  
yellowfin tuna, lemongrass & white soy dressing, coriander, chilli, finger lime, tapioca crisp  
hiramasa kingfish, ruby grapefruit, xo mayo, nori salt, daikon  
atlantic salmon & caper tartare, beetroot, mandarin, fennel

## starters & shared

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| <b>sea salt &amp; chilli calamari</b><br>pickled fennel, fresh herbs, yuzu aioli                                | <b>19.90</b> |
| <b>tempura zucchini flowers</b><br>buffalo ricotta & nduja filling, panzanella                                  | <b>19.90</b> |
| <b>seared atlantic scallops (gf)</b><br>carrot purée, wilted cos, peas, prosciutto, citrus foam, lemon balm     | <b>24.90</b> |
| <b>tortellini</b><br>sweet potato & goats chesse filling, spring broad beans, pecan & pancetta butter, pecorino | <b>20.90</b> |
| <b>risotto (v,gf)</b><br>wild mushrooms, porcini, truffle oil, parmesan cheese                                  | <b>18.90</b> |
| <b>chargrilled king prawns (gf)</b><br>preserved lemon & confit garlic oil, pangritata, aioli, sumac            | <b>26.90</b> |
| <b>wagyu beef tataki</b><br>rare beef, ponzu & sesame dressing, garlic chips, tempura enoki mushrooms, chilli   | <b>22.90</b> |
| <b>buffalo mozzarella</b><br>san danielle prosciutto, heirloom tomatoes, basil, evo oil, balsamic, pangritata   | <b>20.90</b> |

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| <b>hot &amp; cold entree tasting platter for two</b>   | <b>68.90</b> |
| <b>cold:</b> hiramasa kingfish, ruby grapefruit, xo mayo, nori salt, pickled daikon<br>yellowfin tuna, lemongrass & white soy dressing, coriander, chilli, finger lime, tapioca crisp<br>sydney rock oysters natural, champagne mignonette |              |
| <b>hot:</b> sea salt & chilli calamari, pickled fennel, fresh herbs, yuzu aioli<br>chargrilled king prawns, preserved lemon & confit garlic oil, pangritata, aioli, sumac<br>zucchini flowers, buffalo ricotta & nduja filling, panzanella |              |

## main

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| <b>huon atlantic salmon <i>tas</i> (gf)</b>  | <b>36.90</b> |
| pumpkin purée, zucchini, asparagus, ice plant, spiced chickpeas, almond za'atar                          |              |
| <b>cone bay barramundi fillet <i>w.a</i> (gf)</b>  | <b>37.90</b> |
| sweet corn veloute, cloudy bay clams, sea vegetables, cabbage, squid ink oil                             |              |
| <b>tempura pink snapper filets <i>s.a</i></b>  | <b>37.90</b> |
| chunky chips, mixed leaf salad, house tartare, pickles   |              |
| <b>pink snapper fillets <i>s.a</i> (gf)</b>  | <b>39.90</b> |
| tomato & lemon grass broth, lotus root, choy sum, puffed rice paper                                      |              |
| <b>grass fed eye fillet 250g mbs 3+ <i>nsw</i> (gf)</b>  | <b>44.90</b> |
| roasted beetroot & kale salad, horseradish, goats curd, cocktail onion, red wine jus                     |              |
| <b>chicken breast (gf)</b>   | <b>30.90</b> |
| truffle duxelle, cauliflower purée, crispy quinoa, parmesan roasted cauliflower, jus                     |              |
| <b>june lamb <i>nsw</i> (gf)</b>   | <b>39.90</b> |
| roasted rack served medium, confit shoulder terrine, pea purée, english spinach, labneh, seeds, mint jus |              |
| <b>thirlmere duck breast</b>   | <b>39.90</b> |
| honey & soy glazed, confit duck spring roll, sweet potato purée, shiitake mushrooms, black fungi         |              |
| <b>grilled moreton bay bugs (gf)</b>   | <b>59.90</b> |
| lemongrass, ginger & coconut sauce, jasmine rice, coriander, chilli, shallots                            |              |
| <b>w.a. scampi</b>   | <b>65.90</b> |
| garlic & chilli butter, squid ink linguine, confit tomato, bottarga                                      |              |

## sides

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

**local live lobster** live crustaceans subject to seasonal availability

**\$15.00 / 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, lemongrass & white soy dressing, coriander, chilli, finger lime, tapioca crisp hiramasa kingfish, ruby grapefruit, xo mayo, nori salt, pickled daikon

served with tempura snapper, calamari & shoestring fries

**hot & cold seafood platter for two** **265.90**

**hot seafood:**

**moreton bay bugs** lemongrass, ginger & coconut sauce, jasmine rice, coriander, chilli, shallots

**giant king prawns** garlic & chilli butter

**huon atlantic salmon** pumpkin purée, zucchini, ice plant, spiced chickpeas, almond za'atar

**snapper fillets** sweet corn purée, ice plant

**kilpatrick oysters** bacon, worcestershire, bbq sauce

**cold seafood:**

**fresh king prawns**

**balmain bugs**

**natural sydney rock oysters**

**blue swimmer crabs**

**smoked tasmanian salmon**

served with tempura snapper, calamari & shoestring fries

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

**\$15.00 / 100g**

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

## platters continued

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### 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** pumpkin purée, zucchini, ice plant, spiced chickpeas, almond za'atar

**snapper fillets** sweet corn purée, ice plant

**w.a. scampi** garlic & chilli butter, bottarga

**kilpatrick oysters** bacon, worcestershire, bbq sauce

served with tempura snapper, calamari & shoestring fries

### surf & turf for two

219.90

**lamb rack (4pt)** pea purée, english spinach, labneh, seeds, mint jus

**wagyu beef brisket**, sweet corn purée, onion rings, green harissa

**duck breast** honey & soy glazed, sweet potato purée, mushrooms

**giant king prawns** garlic & chilli butter

**moreton bay bugs** lemongrass, ginger & coconut sauce, jasmine rice, coriander, chilli

**kilpatrick oysters** bacon, worcestershire, bbq sauce

served with mixed leaf salad & shoestring fries

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

**\$15.00 / 100g**