

petermen

February 2023

The Essentials

Fiore Bread & Yoghurt Cultured Butter 6e
Duckfoot Farm Vegetable Pickles 12
Saltbush Empanadas 12e
Nick Haddow's Raw Milk Cheese & Black Figs 18
Marinated Kangaroo Valley Eggs 14
Richard Mohan's O Couto Peppers & Chewy Tomatoes 18

Raw

South West Rocks Line Caught Bonito & Its Bone Soy 16
Coffs Harbour Alfonsino Kissed With Coal 16
Mooloolaba Yellowfin Tuna & Ananda Capers 18
Corner Inlet Snapper in Stag Seaweed & Chives 16
Port Lincoln Nannygai & Black Garlic Vinegar 16

Preserved

Jervis Bay Mussels & Tasmanian Saffron 22
Corner Inlet King George Whiting in Olive Brine 28
Flinders Island Scallops & Tasmanian Horseradish 26
Port Lincoln Berrima Octopus & Espelette Pepper 24
Smoked 4yr Old Tathra Rock Oysters 36
South West Rocks Wild Kingfish & Meyer Lemon 18
Mooloolaba Yellowfin Tuna Belly & Smoked Chilli 24

Charcoal Grill

Yamba King Prawns & Olsson's Grey Salt 18e
Manjimup Marron & Curry Butter 58
Coorong Pipis in Its Juices, Garlic & Chilli 36
Corner Inlet Rock Flathead & Sea Lettuce Tapenade 48
Flinders Island Southern Calamari & Its Ink 34
Sweet & Sour Ulladulla Blue Mackerel 26

For The Table

Bowen Hand Line Caught Coral Trout for Two 145

- Crumbed Collar Cocktail
- Charcoal Grilled Bullhorn Peppers & Duckfoot Farm Tropea Onions
- Chimichurri

Eden Line Caught John Dory for Two 120

- Epicurean Harvest Vegetables
- Lovage Gremolata
- Poppelvej Wine Sauce

Mooloolaba Yellowfin Tuna Chateaubriand for Four 240

- Shoestring Fries
- Diane Sauce
- Parsley & Shallot Salad
- Garlic Warrigal Greens

Sides

Randall's Organic Koshihikari Rice 12
Salt & Vinegar Maris Piper Potatoes 14
Ox Heart Tomato Salad 16
Dylan's Hand Harvested BBQ Corn Polenta 14
Darling Mills Leaves & Herbs 16
Harissa Eggplant 16

Desserts

Julie's Black Forest Tiramisu 18
Fried Native Apple Pie 16
Summer Pudding 18
White Peach Tart 16
Bull's Kelp Pavlova & Plum Fool 16

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The Kid's Menu

Fiore Bread & Yoghurt Cultured Butter 5e
Raw Line Caught Snapper on Koshihikari Rice 20
Bowen Coral Trout Nuggets & Our Secret Sauce 22
Mooloolaba Yellowfin Tuna Cheeseburger 18
BBQ Fish, Salad & Chippies 24

CHIPPIES 8
Best Tomato Salad Ever 8
Cheesy Corn Polenta 8
Greens are good for you 8

The Rock Oysters

Merimbula 3yr Old
Salt, Seaweed, Creamy
Appellation Oysters, NSW

Rusty Wire 4yr Old
Salt, Sweet, Creamy
Steven Feletti/ Bateman's Bay, NSW

Shoalhaven 3yr Old
Apple, Sweet, Nori
Appellation Oysters, NSW

Tathra 4yr Old
Salt, Buttery, Sweet
Gary & Jo Rodley/ Tathra, NSW

Tuross 3yr Old
Creamy, Salt, Coriander
Appellation Oysters, NSW

Organic Wapengo 5yr Old
Sweet, Buttery, Herbal
Shane Buckley/Wapengo, NSW

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Sunday Brunch

Fiore Bread & Yoghurt Cultured Butter 5e
St. Helens Long Spine Sea Urchin Crumpet 28e
Ballina Spanner Crab Croissant 48
Manjimup Marron Scrambled Eggs 58
Corner Inlet King George Whiting Caesar Salad 36
A Selection of Raw Fish 40
A Selection of Preserved Fish 44
A Selection of Shellfish 120
Crumbed Yamba Sardine Sandwich 22
Double Mooloolaba Yellowfin Tuna Cheeseburger 24
Smoked Aquana Murray Cod Bacon & Maple Pancakes 22
Fish Butchery Sausage & Egg English Muffin 20
Corner Inlet Rock Flathead, Chimichurri & Chips 52

Smoked Eel Hashbrown 8e
Randall's Organic Koshihikari Rice 12
Avocado Vinaigrette 16
BBQ Corn Polenta 16
Ox Heart Tomato Salad 14
Salanova Lettuce & Raw Milk Cheese 16

Chocolate Tart 20
- Add Royal Siberian Caviar 20g \$60
Summer Pudding 18
Fried Native Apple Pie 16
Black Forest Tiramisu 18

Cocktail Menu

Orchard Spritz - \$20
Fino Sherry, Rosé, Apple, Anise Myrtle, Orange Blossom Bubbles

Whisky Highball - \$22
Australian Whisky, Mandarin, Vanilla Whey, Blood Lime, Soda

Petermen Negroni - \$24
Four Pillars Gin, Yuzu, Campari, Coconut, Amaro, Mountain Pepper

Saint Peter Martini - \$24
Oyster Shell Gin, Vermouth, Sake, Kombu

Old Fashioned - \$24
Starward Two Fold, Macadamia, Wattleseed

0% Cocktails

Garden View - \$18
Lyre's Gin, Cucumber, Dill, Quandong, Mountain Honey

Australiano - \$18
Lyre's Bitter, Rhubarb, Peppermint Gum, Native Citrus Tonic