

OYSTERS

SIX / DOZEN

NATURAL - <i>lemon</i> ^(GF)	28 56
CHARDONNAY VINEGAR - <i>shallot</i> ^(GF)	29 58
JALAPENO & LIME ^(GF)	29 58
TEMPURA - <i>wakame & ponzu mayo</i>	29 58
BLOODY MARY OYSTER SHOOTER	12 EACH

BREADS

WARMED TURKISH BREAD - <i>evoo, balsamic, hummus, ricotta pesto</i>	16
TOASTED SOURDOUGH - <i>goat cheese, confit garlic, balsamic, evoo</i>	15
<i>GF BREAD AVAILABLE EXTRA BREAD +3</i>	

SMALL SHARE PLATES

WARM MEDITERRANEAN OLIVES - <i>garlic, thyme</i> ^{(GF) (V)}	10
DUCK LIVER & PLUM PATE - <i>crispy pancetta, pickled vegetables, chilli jam, crostini</i> ^(GF)	28
BYRON BAY BURRATA - <i>fig, grape, pistachio, sultana, mint, muscatel vinaigrette</i> ^{(GF) (V)}	27
BABY SQUID - <i>lightly battered, crispy herbs, jalapeno & lime mayo</i>	24
KINGFISH TARTARE - <i>cucumber, lychee, shallot, coriander, chilli, coconut & kaffir lime dressing</i> ^(GF)	24
PRESSED PORK - <i>chilli caramel glaze, asian herb salad</i> ^(GF)	25
BEEF TARTARE - <i>100% grass fed beef fillet, smoked applewood, crostini</i> ^(GF)	31
TEMPURA ZUCCHINI FLOWERS - <i>ricotta, dill, fennel, citrus glaze</i> ^(V)	27
SALMON SASHIMI - <i>yuzu & apple vinaigrette, orange, fennel, crème fraîche, dill</i>	24
LARGE MORETON BAY BUGS - <i>tom kha curry sauce, charred lime</i> ^(GF)	44
SIZZLING GARLIC PRAWNS <i>tomato, basil, garlic & herb butter, lemon</i> ^(GF)	34

MAINS

BARRAMUNDI - <i>pan-fried, chorizo, mussels, olives & truss cherry tomato</i> ^(GF)	42
TIGER PRAWN RISOTTO - <i>abalone, lemon scented crème fraîche, caviar</i> ^(GF)	39
CHARGRILLED CHICKEN - <i>deboned half chicken, burnt carrot purée, parisian potatoes, truffle jus</i> ^(GF)	44
SEAFOOD LINGUINE - <i>lobster, prawns, clams, chilli, garlic, evoo, fresh herbs</i> ^(GFO)	41
POMODORO RIGATONI - <i>fennel-scented sugo, zucchini, whipped buffalo ricotta, basil, olive oil</i> ^(GFO)	34
SA MUSSELS - <i>garlic, white wine, cream, fresh herbs, crusty bread</i> ^(GFO)	39
GRILLED NZ WHOLE SOLE - <i>vongole, lemon butter sauce</i> ^(GF)	58
LAMB RACK - <i>roasted eggplant croquette, romesco, red wine jus</i>	66
CAESAR SALAD - <i>cos, crispy pancetta, croutons, parmesan, soft egg, anchovies</i> ^(GFO)	24
ADD MARINATED CHARGRILLED CHICKEN +8 / ADD SAUTÉED GARLIC PRAWNS +14 / ADD AVOCADO +5	

CHAR GRILLED PREMIUM BEEF ^(ALL GF)

STEAKS ARE GARNISHED WITH ROASTED BONE MARROW & GARLIC

200G ANGUS EYE FILLET - <i>free range, pasture fed - VIC</i>	56
300G AGED RIB-FILLET - <i>MB2+, grain fed - QLD</i>	54
400G RUMP - <i>MB5+ F1 wagyu, premium 360 day grain fed - NSW</i>	64
250G WAGYU SIRLOIN - <i>MB9+ rangers WX, 60 day age - NSW</i>	125
ADD LARGE LOCAL CATCH PRAWNS (2)	+16
ADD LARGE MORETON BAY BUG (1/2)	+14

CHOOSE YOUR SAUCE +3	ADD ARTISAN MUSTARD +2
RED WINE JUS ^(GF)	HOT ENGLISH MUSTARD HORSERADISH CREAM
PEPPERCORN ^(GF) BEARNAISE ^(GF)	WHOLEGRAIN MUSTARD SMOOTH DIJON MUSTARD

SIGNATURES (TO SHARE)

500G BLACK ANGUS CHATEAUBRIAND - <i>(ALLOW 35 MINUTES WAIT)</i> <i>truffle mash, broccolini, heirloom carrots, red wine jus, béarnaise</i>	140
SEAFOOD PLATTER <i>oysters three ways, grilled fish, king prawns, squid, scallops, Moreton Bay bugs, half lobster, mussels, battered fish, french fries</i>	230

SIDES

SHOESTRING FRIES - <i>truffle mayo</i>	14
CLASSIC PARIS MASH ^(GF)	13
GREEK SALAD - <i>olives, feta, tomato, cucumber, balsamic, basil</i> ^(GF)	13
ROASTED PUMPKIN - <i>stracciatella, walnuts, mint, pepitas, honey</i> ^(GF)	17
CHARGRILLED BROCCOLINI - <i>cashew & almond cream, salted ricotta, lemon</i> ^(GF)	15
HEIRLOOM CARROTS - <i>pickled chilli, persian fetta, vermouth glaze</i> ^(GF)	13
ROCKET SALAD - <i>pear, parmesan</i> ^(GF)	13