

TAPAS

our premium selection of coastal-inspired
tapas are designed to share

COFFIN BAY OYSTERS (GF)	6 26
delivered "live" & shucked/chilled daily, served natural	12 46
TUNA SASHIMI (4) (GF)	23
Japanese style sliced fresh tuna with wasabi & ginger dressing	
SWEDISH PRAWN SKAGEN	17
Round cut toast with trawler prawns, house mayonnaise, lemon, dill & red onion, garnished with caviar & micro-herbs	
SMOKED SALMON BLINI	21
Italian-style pancake topped with cream cheese, smoked salmon, dill & micro-herbs	
NORTH ATLANTIC SEA SCALLOPS (3) (GF)	24
Fresh scallops in shell on creamy cauliflower puree, with fresh vibrant mango salsa & vierge dressing	
BARRAMUNDI EN PAPIOTTE (GF)	19
Sustainably sourced barramundi with Asian vegetables, chilli lime and garlic topped with parsnip chips & aioli	



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SIGNATURE CHARRED COS 16

Baby cos, chargrilled and smothered with bacon jam, poached egg, parmesan cream & anchovy crumb

PYTT I PANA 23

Twice cooked pork belly, shredded crispy potato with baked beetroot, Danish fetta, candied walnuts & orange veal glaze

MACADAMIA CUTLETS 32

Succulent double lamb cutlet with macadamia & Panko crumb, butter mash, grilled pickled onions, rosemary salt & lamb glaze

DUCK A L'ORANGE 27

62 degree duck breast, charred & served with potato galette & spinach with a light orange jus

PUMPKIN SOUFFLÉ 14

Double baked pumpkin with black garlic cream & rosemary salt, served with caraway biscotti

STRAWBERRY ROMANOFF (GF) 14

Macerated liqueur strawberries topped with a luscious Lindt ganache, coconut cream & strawberry dust

