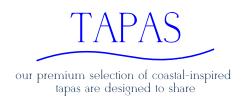


COFFIN BAY OYSTERS (GF)	6 26
delivered "live" & shucked/chilled daily, served natural	12 46
TUNA SASHIMI (4) (GF)	23
Japanese style sliced fresh tuna with wasabi & ginge dressing	r
SWEDISH PRAWN SKAGEN	17
Round cut toast with trawler prawns, house mayonnaise, lemon, dill & red onion, garnished with caviar & micro-herbs	1
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)



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	