

Snacks

Olives – Marinated in alto olive oil 5

Pickles – House made assortment of pickles 4

Bread – Milk bun, whipped ricotta, burnt butter 8

Nuts – Mixed nuts in kaffir lime leaves 6

Shared

Dips – Taramasalata, chilli oil, fish roe, sourdough 8

Tartare – Salmon with kimchi, cassava and wasabi avocado puree 24

Calamari – Fresh grilled Hawksbury calamari, nahm jim 26

Arancini – Fried truffle risotto, aioli 19

Mussels – Steamed Aussie black mussels, cider, tomato and garlic, sourdough 29

Chefs selection of charcuterie and cheese 28

Mains

Beer Battered Fish and Chips – House tartare, fries, lemon 29
Vegan option crumbed egg plant

Catch of the Day – Served on roasted fennel, seafood bisque 36

Pasta – Egg tagliatelle, crab meat, confit garlic and chilli, pangrattato 32

Curry – Yellow coconut curry of barramundi, steamed jasmine rice, sambal and pickles 32

Steak Au Frites – Grass fed New York strip, shoestring fries, jalapeno butter, veal jus 34

Homemade Fish Pie, soft herbs salad 28

Beef Sando Sandwich, truffle butter and fried onions 26

Crispy Chicken – Toasted brioche, kewpie, cabbage slaw, chips 26

SIDES

Fries – Shoestring, aioli 8

Shaved Cabbage – Lemon vinaigrette, chilli and balsamic 8

Tomato – Mixed cherry, lemon oil, red onions, fresh basil 8

Salads

Tofu – Indonesian style gado gado, bean sprouts, spicy peanut sauce, cucumber 20

Quinoa Salad – Soft herbs tabbouleh, mixed seeds, sweet ginger dressing 20
Add your protein + 8
Sous vide chicken or Crumbed eggplant

Tuna – Yellowfin tuna, avocado, soft boiled egg, charred baby cos, dijon vinaigrette 29

Kids Menu

Chicken Tenders and chips 12

Fish Fingers and chips 12

Spaghetti, tomato sauce and parmesan 12

Desserts

Coffee Stone – Flourless choc cake, coffee mascarpone mousse, yoghurt gelato 12

Apple Tarte Tartin – Warm served with vanilla ice cream 12

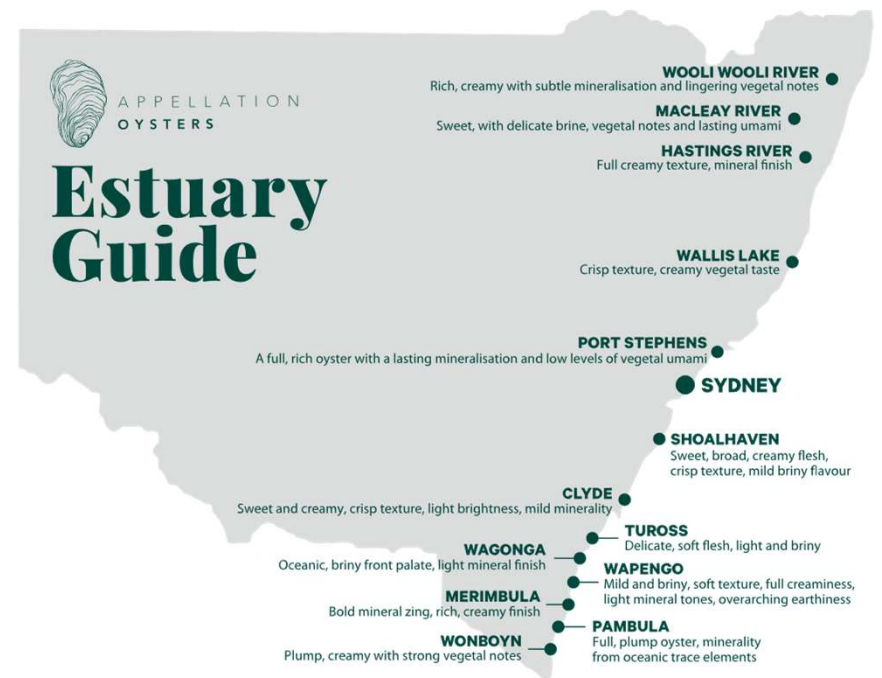
Valrhona Tasting Plate – Opalys Cheesecake, Manjari Chocolate Tart, Jivara Yuzu Sesame 15

Selection of cakes available enquire with our waitstaff

Appellation Oysters

The unique feature of a Rock Oyster is its innate ability to capture the merroir in which it grows. It's important to recognise that not all Rock Oysters are the same. In fact, it's beauty lies in its capacity to represent not only the environment in which it grows, but the farmer's ability to let it reveal its true nature too.

The following estuary guide reveals how diverse, and thus how important provenance is for Rock Oysters – because the eating experience from estuary to estuary is as unique as the Rock Oyster itself.



Appellation Oysters

Served on ice w. yuzu, shallots and lemon

4.5 ea 25 half doz 49 doz

Try the freshest and most premium hand selected oysters, flown in directly by seaplane.

Australia's Oyster Coast comprises thirteen oyster-growing estuaries. Each estuary is a unique ecosystem producing oysters of different taste and appeal: Shoalhaven and Crookhaven Rivers, Clyde River, Tuross Lake, Wagonga Inlet, Wapengo Lake, Merimbula Lake, Pambula Lake and Wonboyn Lake.

Ask your waiter what we have on hand today to enjoy a full tasting experience complete with specific tasting notes to each estuary.

Wine

Champagne

NV Moet & Chandon Brut Imperial (France)
24/140
NV Veuve Clicquot Brut (France)
150
NV Moet & Chandon Rosé Imperial (France)
160
NV Ruinart Blanc de Blancs (France)
190
Dom Perignon Vintage (France)
450

Sparkling

Petit Cordon by Maison Mumm NV (Veneto)
13/65
Freeman Prosecco (New South Wales)
72

White

Twofold Riesling (Clare Valley)
13/60
L'Arjolle, Sauvignon Blanc/Viognier (France)
13/62
Albino Armani "Io" Pinot Grigio (Italy)
14/64
Sidney Wilcox, Zibibbo (South Australia)
14/65
Ben Haines, Chardonnay (South Australia)
72
Scorpo Aubaine Chardonnay (Mornington)
73
Domaine Octavie, Sauvignon Blanc (France)
80
La Manufacture, Chablis Chardonnay (France)
92

Rosé

Maison Charlotte, Cotes De Provence (France)
14/62
Dune Bonaire (McLaren Vale)
60
Minuty, Cotes De Provence (France)
85
Domaine Ray-Jane Bandol (France)
106

Red

Sam Miranda, Pinot Noir (King Valley)
13/64
Lino Ramble, Nero D'Avola (Adelaide Hills)
13/64
Chateau Penin, Bordeaux (France)
14/70
Tim Smith, Bugalugs Shiraz (SA)
14/72
Milton, Crazy by Nature Malbec (NZ)
75
Punch, Cabernet Sauvignon (Yarra Valley)
91
Domaine Laurent Combier Syrah (France)
115
Aurelien Chatagnier Syrah (France)
145