

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.

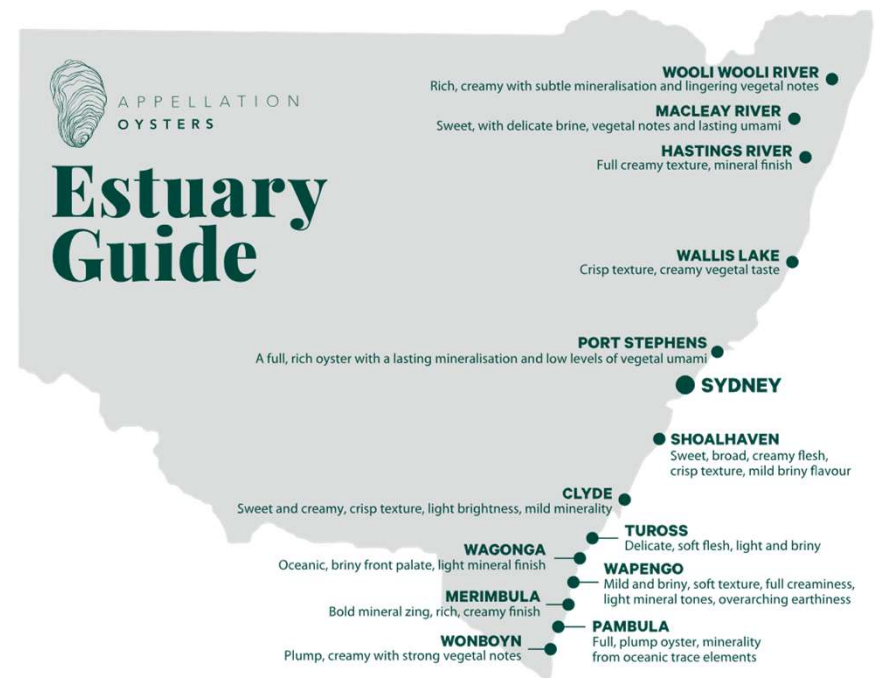
Australia's Oyster Coast comprises thirteen oyster-growing estuaries. Each estuary is a unique ecosystem producing oysters of different taste and appeal: Shoalhaven and Crookhaven Rivers, Clyde River, Tuross Lake, Wagonga Inlet, Wapengo Lake, Merimbula Lake, Pambula Lake and Wonboyn Lake.

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

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.



Snacks

Olives – Marinated in alto olive oil 5 (V) (GF)

Pickles – House made assortment of pickles 4 (V) (GF)

Bread – Milk bun, whipped ricotta, burnt butter 8

Nuts – Mixed nuts in kaffir lime leaves 6 (V) (GF)

Shared

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

Calamari – Fresh grilled Hawksbury calamari, nahm jim 26 (GF)

Tiger Prawns (300g) – jalapeno seafood sauce and lime 32 (GF)

Arancini – Fried truffle risotto, aioli 19

Mussels – Steamed Aussie black mussels, white wine, garlic butter and fennel 29

Chefs selection of charcuterie and cheese 28

Raw Bar

Caviar – Sterling (10g) 50

Oscietra (10g) 80

Served with crème fraiche, blinis and chives

Crudités – Raw selection of seasonal spring vegetables, pickles and pumpkin hummus 16 (V) (GF)

Tartare – Salmon with kimchi, wasabi avo puree and cassava crackers 22 (GF)

Hiramasa Kingfish – sesame and yuzu dressing and pickled zucchini 24 (GF)

Crudo – chefs selection of sashimi, baby capers, lemon oil and eschallots 28 (GF)

Tostadas – yellowfin tuna, ponzu, spring onions, cured yolk and avocado 21

Seafood Platter – half dozen oysters, chefs choice sashimi, Morton Bay bugs cooked tiger prawns, assorted condiments, bread and butter 120

Mains

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

Catch of the Day – Served with cauliflower puree, roasted Jerusalem artichokes and pickled zucchini 36 **(GF)**

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

Curry – Yellow coconut curry of barramundi, steamed jasmine rice, sambal and pickles 32 **(GF)**

Steak – Scotch fillet 200g, confit king mushroom and asparagus with veal jus and house fried onions 34 **(GF)**

Beef Sando Sandwich, truffle butter and fried onions 26

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

SIDES

Fries – Shoestring, aioli 8 **(V) (GF)**

Shaved Parmesan Cabbage – Lemon vinaigrette, parmesan, chilli and balsamic 8 **(GF)**

Tomato – Mixed cherry, lemon oil, red onions, fresh basil 8 **(V)**

V – Vegan
GF – Gluten Free

Salads

Cauliflower – Baked with native dukkah, chickpeas and eggplant 20 **(V) (GF)**

Caesar – Crab meat, baby cos, ginger vinaigrette, pecorino and lotus chips 28 **(GF)**

Quinoa – Soft herbs tabbouleh, mixed seeds, sweet ginger dressing 20 **(V) (GF)**
Add protein 8
Sous vide chicken or Tempura Eggplant

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

Tasting Plate – Selection of cakes 16

Selection of cakes available enquire with our waitstaff

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GF – Gluten Free