



# Appellation Oysters

Served on ice w. yuzu honey mignonette and a side of horse radish emulsion

5 ea 30 half doz 55 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.

# Banquet Menu

## To Start

**Brioche** with whipped burnt ricotta butter and molasses

**Appellation Oysters** - served on ice with yuzu honey mignonette and horse radish emulsion

**Dips** - Taramasalata with bottarga & hummus with dukkah

**Arancini** - Porcini and truffle arancini with aioli

**Kale Salad** - Charred kale with red cabbage, fennel, caramelised onion, avocado ginger dressing with cashew and fried shallots

## Mains (choose 2 for the table)

**Sole meuniere** - with brown butter, capers and Paris mash

**Egg linguine** - with confit cherry tomatoes. Spanner crab, chilli and garlic with arugula

**T bone** - to share (2 to 3ppl) pinnacle mb4 with veal jus (+\$5pp)

**Vegan risotto** - with confit heirloom tomato and roasted garlic with micro herbs

## Sides (choose 2 for the table)

**Burnt Brussel sprouts** – with sweet chilli glaze

**Buttercup lettuce** – Radish and classic vinaigrette

**Fries** – shoestring served with tomato sauce

**Kipfler** – Roasted potatoes with garlic and lemon thyme

## Dessert (choose 1 for the table)

**Cheesecake** - Basque style burnt cheesecake, raspberry macerated with rose

**Rum baba** - soaked brioche with rum syrup served with honey cream and pistachio

**Dairy Free** salted caramel ice cream and saffron infused Tasmanian honeycomb

**Assorted cheese** - lavosh and condiments

**\$80PP +**

For groups of 10 or more

# Weekend Roast

Ask your waiter for this weeks Roast choice served with seasonal roasted vegetables, Yorkshire pudding, choice of 2 sides and red wine jus Market Price

Available Saturday & Sunday

# Kids Menu

Chicken Tenders and chips 12

Fish Fingers and chips 12

Spaghetti, tomato sauce and parmesan 12

# Desserts

Cheesecake – Homemade burnt cheesecake with whipped cream 12

Rum Baba – Soaked brioche, rum syrup served with honey cream and rhubarb 12

Salted Caramel – Dairy free ice cream and saffron infused Tasmanian honey comb 12 (GF) (DF)

Churros - Served with Dolce de Leche and chocolate sauce 12

V – Vegan

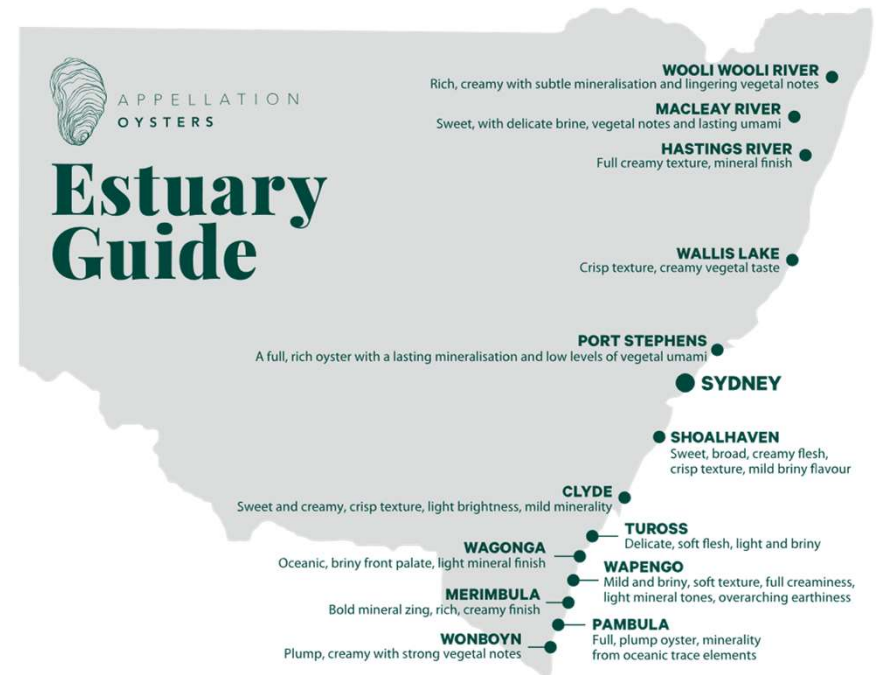
GF – Gluten Free

DF – Dairy Free

# 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.



# To Start

**Brioche** – Whipped burnt ricotta butter and molasses 6

**Olives** – House marinated young olives with lemon oil 6 **(V) (GF) (DF)**

**Dips** – Taramasalata, chilli oil, bottarga & sourdough 9 **(DF)**  
Hummus with dukkah & sourdough 9 **(V)**  
*(GF bread available upon request)*

**Calamari** – Fresh grilled calamari served with nam jim 26 **(GF) (DF)**

**Arancini** – Fried porcini and truffle risotto, aioli 16

**Kingfish** – crudo style, roasted sesame dressing, micro herbs and enoki mushrooms 26 **(GF) (DF)**

**Tostadas** – yellowfin tuna, ponzu, avocado and chipotle 21

**Cheese & Charcuterie** - Chefs selection 36

# Sides

**Burnt Brussel sprouts** – with sweet chilli glaze 9 **(V) (GF) (DF)**

**Buttercup lettuce** – Radish and classic vinaigrette 9 **(V) (GF) (DF)**

**Fries** – shoestring served with tomato sauce 9 **(V) (GF) (DF)**

**Kipfler** – Roasted potatoes with garlic and lemon thyme 9 **(V) (GF) (DF)**

**V** – Vegan  
**GF** – Gluten Free  
**DF** – Dairy Free

# Mains

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

**Pasta** – Egg tagliatelle with confit cherry tomato, spanner crab, prawns, chilli and garlic with arugula and capers 34 **(DF)**

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

**Soba** – Green Tea Soba, sesame dressing, shaved cabbage with furikake 26  
*Served with choice of*  
Ocean Trout  
Chicken  
Tofu **(V)**

**Cheese Burger** – Brioche, gruyere, lettuce, tomato & fries 26

**Sole Meuniere** – Brown butter, capers and Paris mash 34 **(GF)**

**Kale Salad** – Charred kale with red cabbage, fennel, caramelised onion, avocado, ginger dressing with cashew and fried shallots 18 **(V) (GF) (DF)**

**Wagyu Sirloin** – Mb6, veal jus, roasted Jerusalem artichokes and braised turnip 36

**T-Bone** – To share (2 to 3 people) Pinnacle mb4 with veal jus and choice of 1 side 88

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