



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 (Vegan Option Available)

T bone - pinnacle mb4 with veal jus (+\$5pp)

Sides (choose 2 for the table)

Burnt Brussel sprouts – with sweet chilli glaze

Buttercup lettuce – Radish and classic vinaigrette

Chips – shoestring fries with ketchup

Kipfler – Roasted potatoes with garlic and lemon thyme

Dessert (choose 1 for the table)

Cheesecake – Basque style burnt cheesecake, raspberry macerated with rose

Dairy Free chocolate ice cream and saffron infused Tasmanian honeycomb

Sago – Mango and Pomelo

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

Sago – Mango and Pomelo 12 (GF) (DF Options)

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

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)**
- Tiger Prawns** – on ice with lime and fermented chilli mayonnaise 32
- Tostadas** – yellowfin tuna, ponzu, avocado and chipotle 21
- Beef Tartare** – XO style, bottarga, crispy shallots, coriander oil and squid ink tuille 28
- Straciatella** – Crispy dried shrimp, chilli oil, cashew and spring onion with sourdough 24

Sides

- Burnt Brussel sprouts** – with sweet chilli glaze 11 **(V) (GF) (DF)**
- Buttercup lettuce** – Radish and classic vinaigrette 11 **(V) (GF) (DF)**
- Fries** – shoestring served with tomato sauce 11 **(V) (GF) (DF)**
- Kipfler** – Roasted potatoes with garlic and lemon thyme 11 **(V) (GF) (DF)**

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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)**
- Chicken Katsu Burger** – Brioche, gruyere, Asian slaw & 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 38
- T-Bone** – To share (2 to 3 people) Pinnacle mb4 with veal jus and choice of 1 side 108
- Seafood Platter** – chefs selection of hot and cold seafood 120
- * **Lobster** – whole grilled lobster with black garlic butter, finger lime, herb salad and lemon 220 (subject to availability)

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