



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

Please note, for tables of 10 or more, you are subject to a mandatory banquet menu. There are 3 options available \$80pp, \$95pp or \$120pp. Please ask your waiter for a full list of options. We require any special dietary requirements at least 3 days prior to your booking.

OPTION A
\$80pp- Sample

To Start

Brioche with whipped burnt ricotta butter and molasses

Taramasalata with chilli oil and bottarga

Hummus with chickpea dukkah

Arancini - Porcini and truffle arancini with aioli

Burrata with oven roasted tomatoes and toasted panko gremolata

Mains

Sole meuniere - with brown butter, capers and Paris mash

Wagyu ragu tagliatelle, pecorino

Sides

Burnt Brussel sprouts with sweet chilli glaze

Shoestring fries with aioli

Dessert

Sticky date pudding with coconut ice-cream

\$80PP+

For groups of 10 or more

Salads

Soba – Green Tea Soba, sesame dressing, shaved cabbage with furikake 26

Served with choice of Ocean Trout, Chicken or Tofu **(V) (DF)**

Quinoa Salad – With roasted pumpkin, rocket, mint, mustard & balsamic dressing 21 **(DF) (GF) (V)**

Nicoise Salad – Seared tuna with heirloom tomato, cucumber, snowpea tendrils, eschalots & tapenade olive dressing 28 **(DF)**

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 **(GF)** 12

Sticky Date Pudding– Caramel sticky date with ice-cream of the day 12

Chocolate Ice Cream– Dairy free ice cream and saffron infused Tasmanian honey comb 12 **(V) (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

Sourdough – Whipped burnt ricotta butter and molasses 6

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

Taramasalata dip, chilli oil, bottarga & sourdough 9 **(DF) (GF)**

Hummus with dukkah & sourdough 9 **(V) (GF)**
(GF bread available upon request)

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

Arancini – Fried porcini and truffle risotto, aioli 16

Kingfish– Crudo style, roasted sesame dressing, micro herbs
& enoki mushrooms 26 **(DF)**

Tostadas – yellowfin tuna, ponzu, avocado and chipotle 21

Tiger Prawns – On ice with lime and fermented chilli
mayonnaise 32

Burrata – Confit tomato, horseradish cream, parsley oil, toasted
bread crumb & sourdough 24

Mains

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

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

Wagyu Ragu - ragu pasta with slow cooked mb4 brisket, tomato,
fresh cream, chives and percorino

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

Sole Meuniere – Whole lemon sole, brown butter, capers and
Paris mash 36

Wagyu Sirloin – Mb6, veal jus, roasted Jerusalem artichokes
and baby onions 38

T-Bone – To share (2 to 3 people) Pinnacle mb4 with
veal jus and choice of 1 side 98 **(GF)**

Seafood Platter – Chefs selection of hot and cold seafood 130

***Lobster** – Whole grilled lobster with black garlic butter,
finger lime, herb salad and lemon – MP (subject to availability)

Sides

Burnt Brussel sprouts – with sweet chilli glaze 9

Buttercup lettuce – Radish and classic vinaigrette 9

Fries – shoestring served with tomato sauce 9

Roasted potatoes - with garlic and rosemary 9

V – Vegan
GF – Gluten Free
DF – Dairy Free

All sides above are **(V) (GF) (DF)**

V – Vegan
GF – Gluten Free
DF – Dairy Free