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# 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 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

**Tuna Nigiri** – Polenta, Tuna & green yuzu kosho 26 **(GF) (DF)**

# 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)**

**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 2 sides 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

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

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