



Appellation Oysters

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

5 ea 30 half doz 55 doz

OR

Tempura oyster with black garlic Nuoc cham

7 ea 35 half doz 70 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 – Whipped butter. Truffle. Parmesan

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

Tuna– Tuna Tartare with avocado & ponzu. Casava crackers 24 **(GF) (DF)**

Kingfish– Spicy Nduja. Mandarin oil. Crispy basil 24 **(GF) (DF)**

Chickpea Tabbouleh- Chickpeas. Parsley. Coriander. Green apple. Black vinegar dressing. Avocado. Sourdough. & Almond puree 26 **(V) (DF)**

Mains

T bone – 1KG pinnacle mb4 with veal jus

Market Fish–Steamed. Burnt cabbage. Caviar beurre Blanc **(GF)**

Mushroom X.O- Spaghetti. Sauteed mushroom & Mushroom X.O **(GF) (DF) (V)**

Sides

Burnt Brussel sprouts – with sweet chilli glaze

Buttercup lettuce – Radish and classic vinaigrette

Chips –Shoestring fries with aioli

Dessert

Dessert du jour- Chef's selection of 2 dessert of the day

\$119PP

For groups of 10 or more

Kids Menu

Chicken Nuggets and chips 12

Fish Fingers and chips 12

Spaghetti tomato sauce and parmesan 12

Grilled Fish and steamed vegetables 14

Desserts

Cake – Homemade Burnt cheesecake with Biscoff 16

Chocolate – Valrhona molten chocolate cake. Raspberry coulis. Coconut Ice-cream 16

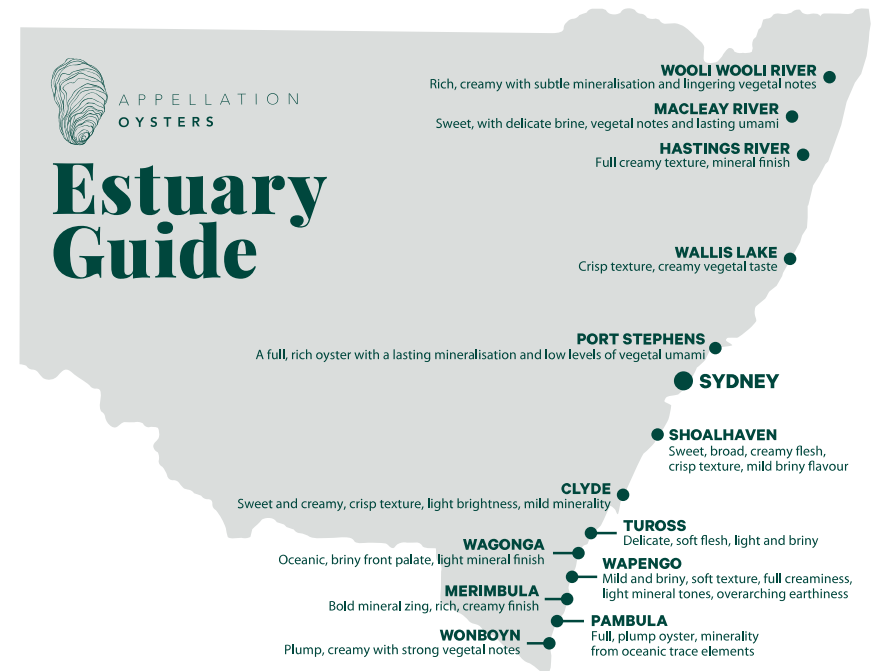
Tart– Apple tarte Tatin. Dulce de leche. Ice-cream 16 (V) (GF) (DF)

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

Kingfish– Spicy Nduja. Mandarin oil. Crispy basil 24 **(GF) (DF)**

Tuna– Tuna Tartare with avocado & ponzu. Casava crackers 24 **(GF) (DF)**

Tiger Prawn– On ice with lime and fermented chilli mayonnaise 32 **(GF) (DF)**

School Prawn- Deep Fried School Prawns with Siracha Aioli 18 **(GF) (DF)**

Brioche – Whipped butter. Truffle. Parmesan 8
Add: Extra bread 3

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

Dips – Taramasalata, chilli oil, bottarga & sourdough 11 **(DF) (GF)**
Hummus with dukkah & sourdough 11 **(V) (GF)**
(GF bread available upon request)

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

Arancini – Fried porcini and truffle risotto, aioli 19

Stracciatella– Mushroom X.O. Roasted sesame. Sourdough. Macadamia 24

Zucchini Flowers- Fried. Pomegranate Molasses. Pecorino 18
Add: Extra Flower 5
(Vegan option available upon request)

Mains

Beer Battered Fish and Chips – Battered Cod with Hand cut Chips 34

Pasta – Seafood bisque. Fresh hand cut daily pasta. Spanner crab. Prawns and Pangrattato 36

Curry – Yellow coconut curry of barramundi.
Steamed jasmine rice. Sambal and pickles 32 **(GF)**
(vegan option available upon request)

Market Fish–Steamed. Burnt cabbage. Caviar beurre Blanc 38 **(GF)**

Wagyu Rump – Mb6. Potato galette. Carrot puree & Asparagus 38 **(GF)**

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

Seafood Platter – Chefs selection of hot and cold seafood 135

Premium Seafood Platter- Chefs selection of hot and cold seafood with Lobster & Caviar 219

Spatchcock- Whole slow roasted spatchcock in Smokey paprika marinade. Garlic sauce . Chicken jus & Fried Pita 42 **(DF)**

Chickpea Tabbouleh- Chickpeas. Parsley. Coriander. Green apple. Black vinegar dressing. Avocado. Sourdough. & Almond puree 26 **(V) (DF)**

Cucumber & Tomato Fattoush- Heirloom tomato. Fried pita. Olive. Goat cheese feta & ginger dressing 26

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)**

Hand cut Chips – Served with tomato sauce 12 **(V) (GF) (DF)**

V – Vegan
GF – Gluten Free
DF – Dairy Free

V – Vegan
GF – Gluten Free
DF – Dairy Free