

FIXED PRICE À LA CARTE MENU

3 Courses: \$150 per person

TO START

HAND-PICKED AND DRESSED QUEENSLAND MUD CRAB fermented chilli dressing, buckwheat crumpet <small>NF</small>	\$25 ea	BLACK RIVER CAVIAR CHURROS lemon cream, chive <small>NF</small>	5g / \$25 ea 10g / \$50 ea	TEMPURA PRAWNS, ponzu <small>DF</small>	\$9 ea
SYDNEY ROCK OYSTERS shucked to order		TROUT AND HERRING ROE CHURROS lemon cream, chive <small>NF</small>	\$9 ea	FISH TACO, avocado, sour cream <small>NF</small>	\$8 ea
Natural	\$7.5 ea	BLACK RIVER CAVIAR served with blinis & traditional accompaniments <small>NF</small>	30g / \$200 50g / \$320	NARDIN ANCHOVY FILLETS, lemon, toasted sourdough <small>NF DF</small>	\$40
Lime ceviche	\$7.5 ea			JAMON IBERICO DE BELLOTA PURO 100% pan con tomate 40g <small>DF</small>	\$48
Tempura	\$7.5 ea				
Caviar	\$21.5 ea	BLACK RIVER CAVIAR ORIGIN: URUGUAY			

ENTREE

WILD MUSHROOM AND COMTE TARTLET, caramelised onion, mushroom duxelles, tarragon, chives <small>V, NF</small>		YELLOW FIN TUNA TARTARE, crispy rice, chilli, trout roe, avocado, yuzu, sesame, furikake <small>DF</small>		POACHED WA MARRON, potato and lobster salad, finger lime, saltbush, saffron and orange beurre blanc <small>GF, NF</small>	\$20 Supplement
FRIED ZUCCHINI FLOWERS, mozzarella, basil aioli, pesto rosso, parmesan, pine nuts <small>V</small>		CRUDO OF CORAL TROUT AND AMA EBI PRAWN, coral mayonnaise, garlic lemon dressing, pickled radish <small>GF, NF, DF</small>		CATALINA STEAK TARTARE: Tajima wagyu, dijon aioli, cornichon, capers, eschalot, parsley, sourdough crouton <small>NF, DF</small>	
PAN SEARED ABROLHOS ISLAND SCALLOPS, spanner crab mousse, miso hollandaise, potato crisp, sesame & cucumber salad <small>GF, NF</small>		75G HAND-PICKED AND DRESSED QUEENSLAND MUD CRAB, fermented chilli dressing, buckwheat crumpets <small>NF</small>	\$65 Supplement	Add 5g Black River caviar	\$25 Supplement

MAINS

FIG AND RICOTTA AGNOLOTTI, pecorino, radicchio, hazelnut, wild rocket <small>V</small>		CRISPY SKIN MURRAY COD, prawn and tomato concassé, chive, trout roe, avruga, Champagne beurre blanc <small>GF, NF</small>	\$10 Supplement	ROASTED SUCKLING PIG, flavour fall plum salad, sultana and wholegrain mustard jus <small>GF, DF</small>	\$60 Supplement for 2 to share, \$120 for 1
SYDNEY ROCK LOBSTER RISOTTO cuttlefish, cherry truss tomato, soffritto, bottarga crumb, chilli oil <small>NF</small>	\$90 Supplement	LINE CAUGHT BUTTERFLIED NZ BABY SNAPPER, smoked garlic aioli, cornichon, green olive, pickled chilli, capers, garlic crouton <small>NF, DF</small>		LITTLE JOE GRASS FED BEEF TENDERLOIN, potato fondant, black garlic, snake beans, salsa verde, red wine jus <small>GF, NF</small>	
SALTWATER BARRAMUNDI, mussel escabeche, fennel, grapes, smoked almond, ajo blanco		WHITE PYRENEES LAMB RUMP, braised lamb shoulder, potato dumpling, celeriac, heirloom vegetables <small>NF</small>		500G JADE WAGYU SIRLOIN (MBS 9+), potato rosti, parmesan, caramelised onion, leaf salad, sauce au poivre <small>GF, NF</small>	\$100 Supplement for 2 to share, \$170 for 1
LINE CAUGHT PAN FRIED BLUE-EYE TREVALLA, potato and garlic mash, lemon caper butter sauce <small>GF, NF</small>					

SIDES

Chips	\$16	Baby cos salad, avocado, tomato, butter milk dressing	\$18	Green beans, garlic butter, almonds,	\$18
Potato & garlic mash	\$16	Panzanella salad	\$18	Sautéed broccolini, chilli, garlic, parmesan	\$18
		Add Nardin anchovy fillets	\$20 supplement		

DESSERTS

STRAWBERRY PAVLOVA, finger lime, lime curd, creme chantilly, strawberry sorbet <small>GF, NF</small>		JIAVARA MILK CHOCOLATE MOUSSE, peanut butter cremeux, banana ice cream <small>GF</small>		PASSIONFRUIT WHITE CHOCOLATE CHEESECAKE, pear, creme chantilly <small>NF</small>	
CARAMELISED FIG, bitter caramel mousse, brik pastry, pistachio ice cream		CARAMELISED SPICED PINEAPPLE, coconut vanilla sorbet <small>VEGAN, NF</small>		AFFOGATO: espresso coffee, choice of liqueur, biscotti, vanilla ice cream	
ROASTED FLAVOUR FALL PLUM, pomegranate torte, yoghurt, vanilla bean parfait <small>GF</small>		CLASSIC LEMON TART, fresh raspberries, lemon mascarpone		SELECTION OF CHEESE, quince paste, pear	\$15 supplement

SUNDAY SURCHARGE: A 10% SURCHARGE IS APPLIED TO THE FINAL BILL