



Spring Menu

Snacks

Salted Fish Croquette , blood lime mayo	\$7.5 ea
Fried Akoya Pearl Oyster , sunrise lime mayo	\$8.5 ea
Smoked Eel Doughnut , sea lettuce cream, trout roe	\$12 ea
Venus Bay Prawn Toast , chilli mayo, sesame	\$12 ea
Zucchini Flower , ricotta, pecorino V	\$8.5ea

Raw Bar

Sydney Rock Oysters , finger lime mignonette GF DF	\$7.5 ea
Hiramasu Kingfish , whipped feta, smoked tomato GF	\$34
Yellowfin Tuna , salted mandarin, caper leaves GF	\$34
Beef Tartare , smoked egg yolk, nori crackers GF	\$38
Sashimi Selection , pickled kohlrabi, white soy DF	\$38
Vanella Burrata , spring greens, herb oil GF V	\$32

Pasta

Vanella Ricotta Tortellini , kale pesto, parmesan V	\$34
Blue Swimmer Crab Fettuccine , shellfish cream, bottarga	\$36
Bay Lobster Ravioli , sweet corn, fermented chilli	\$38
Southern Rock Lobster Spaghetti , marinated tomato, shellfish oil	half/\$175 whole/\$350

Woodfire

Spencer Gulf King Prawn , smoked tomato butter, salted blood lime GF	\$16 ea
Port Lincoln Calamari , smoked fish nduja, burnt lemon GF	\$34
Clarence River Baby Octopus , kipfler potato, Saltbush GF DF	\$38

Signature Seafood Platter For Two \$250

Selection of chef's favourite dishes served across two courses.

Mains

Spring Creek Barramundi , sugarloaf cabbage, lemon aspen GF	\$46
Condabilla Murray Cod , smoked macadamia, lemon myrtle GF	\$52
Snapper , butternut pumpkin, native curry	\$48
Little Joe's MBS4+ Sirloin 300gm , bordelaise sauce GF	\$52

Sides

Shoestring Fries , seaweed salt DF V	\$14
Baby Cos Salad , lemon aspen vinaigrette GF DF V	\$14
Woodfired Greens , smoked macadamia, lemon myrtle DF GF V	\$16
Baby Carrots , whipped fetta, wild honey GF V	\$16

Vegetarian & Vegan menu available

Gluten Free (GF), Dairy Free (DF)

Subject to change due to availability of produce. Tables of 10 and over incur a 10% discretionary service charge.

A surcharge applies for all cards. Weekend & Public Holiday surcharge applies.

