

snacks

salted fish croquette, blood lime mayo	7.5 ea
venus bay prawn toast, chilli mayo, sesame DF	12 ea
zucchini flower, ricotta, pecorino v	8.5 ea
rock oysters, finger lime mignonette GF DF	7.5 ea
fried rock oyster, sunrise lime mayo DF	8.0 ea

entree

vanella burrata, spring greens, herb oil GF V	32
hiramasa kingfish, whipped feta, smoked tomato GF	34
sashimi selection, pickled kohlrabi, white soy DF	38
spencer gulf king prawn, smoked tomato butter, chilli oil GF	16 ea
port lincoln calamari, smoked fish nduja, burnt lemon GF DF	34
bay lobster ravioli, sweet corn, fermented chilli	38
vanella ricotta tortellini, kale pesto, parmesan v	34

signature seafood platter for two

selection of chef's favourite dishes	165
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main

blue swimmer crab fettucine, shellfish cream, bottarga	41
half western australia rock lobster spaghetti, marinated tomato, shellfish oil	78
spring creek barramundi, sugarloaf cabbage, lemon aspen GF	46
snapper, butternut pumpkin, native curry	48
roasted cauliflower, warrigal greens, sunrise lime mayo GF VG	38
slow roast lamb shoulder, woodfired greens, macadamia cream GF DF	48
little joe's MBS4+ sirloin 300g, bordelaise sauce GF	52

sides

shoestring fries, seaweed salt DF V	14
baby cos salad, lemon aspen vinaigrette GF DF VG	14
woodfired greens, smoked macadamia, lemon myrtle GF DF VG	16

gluten free (GF) dairy free (DF)
vegetarian (v) vegan available (VG)

menu subject to change due to availability of produce - weekend and public holiday surcharge applies