

PETITE ASSIETTES

SMALL PLATES & RAW BAR



FRESHLY SHUCKED TASMANIA ROCK OYSTERS Oysters rockefeller, tarragon herb butter, gremolata crumbs, caviar	\$9.5 each (min 2)
FRESHLY SHUCKED TASMANIA ROCK OYSTERS (gf, df) Champagne mignonette granita	\$7 each (min 2)
HOUSEMADE FOCACCIA (df) Rosemary, olive, roasted tomato, extra virgin olive oil	\$14
KINGFISH "KOKODA" TARTARE (gf, df) Coconut cream, citrus, plantain chips	\$32
GRILLED KING PRAWN SKEWERS (gf, df) Tarragon caper, preserved lemon salsa, charred lime	\$29
CRAB CROQUETTE (gf, df) Sand crab croquette, korean chilli aioli	\$14
MUSHROOM SKEWERS (gf, df, veo) King oyster mushroom skewer, garlic soy glaze, japanese mayo, chilli lime furikake	\$26
ZUCCHINI FRIES (gf, df, veo) Pomegranate molasses, smoked feta	\$24
SALT AND PEPPER CALAMARI (gf, df) Jalapeño, serrano aioli, lime	\$28
WARMED OLIVES (gf, df, ve) Portugese style olives, sundried tomatoes, preserved lemon, roasted peppers	\$16
SMOKED EGGPLANT DIP (gfo, df) Charred flat bread, guindilla peppers, smoked feta	\$20
BYRON BAY BURRATA (gfo) Zucchini ribbons, mint, pine nuts, herbed lemon oil	\$28
TUNA CEVICHE (gf, df) Tahitian lime and tuna saku, leche de tigre, avocado	\$28
ARANCINI (gf, df, ve) Roasted tomato, basil pesto, fresh parmesan	\$26
COMPRESSED ROCKMELON (gf, df) San Danielle prosciutto, mandarin oil pressed rockmelon, basil oil	\$28
WAGYU BEEF SLIDERS (gfo, dfo) Gruyère, smoked wagyu beef, black garlic aioli	\$30
SAN DANIELLE PROSCIUTTO Byron bay stracciatella, housemade foccaccia	\$36
SALUMI BOARD (gfo, df) Chefs selection of artisanal smallgoods, lavosh and baguette	\$38
CHEESE BOARD (gfo) Chefs selection of boutique cheeses, caramelised fig jam, lavosh, baguette	\$38

gf gluten free Δ df dairy free Δ v vegetarian Δ ve vegan Δ o option

A 10% surcharge applies on Sundays. A 15% surcharge applies for public holidays. A 10% discretionary surcharge applies to groups of 10 and more. A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.

GRANDE ASSIETES

2-4 SHARING



SEAFOOD TOWER *(gfo, dfo)*

Fresh shucked oysters, locally sourced tiger prawns, Chefs selection of local premium seafood, classic accoutrements, salt and pepper calamari, frites

\$169

CHARCUTERIE BOARD

Salumi, cheese, caramelised fig jam, pickles, nuts, dried fruits

\$150

MAINS



PARISIAN GNOCCHI *(v)*

Roasted pumpkin cream, goats cheese, garlic bread crumbs

\$38

LAMB SHOULDER *(gf, df)*

12 hour slow cooked sovereign lamb shoulder, lemon oregano pesto, jus gras

\$98

STEAK FRITES *(gf, dfo)*

300g pure blood wagyu 9+ center cut sirloin, shoestring fries, smoked salt, café de paris butter

\$78

PERI PERI CHICKEN *(gfo, dfo)*

Roasted corn salsa, confit garlic labneh, charred flatbread

\$54

SWORDFISH STEAK *(gf)*

Gremolata herb crumb, fresh fraser island pippis, cornichon, caper, karkalla, lemon

\$56

PORK TOMAHAWK *(gf, df)*

650g dry aged heritage black berkshire pork, smoked chimichurri, charred lemon

\$80

SALADES AND SIDES



SUMMER GREENS *(gf, df)*

Charred summer greens, caramelised pepita, chimichurri

\$18

ROASTED GARLIC POTATOES *(gf, dfo, v, veo)*

Smoked paprika, confit garlic, fin herb

\$16

COS HEARTS *(gf, df)*

Pickled Spanish onion, caramelised pepita, green goddess

\$16

FRITES MAISON *(gf, df)*

Roasted garlic aioli, housemade secret seasoning

\$16

MEDITERANEE *(gf, dfo)*

Rocket, pickled onion, roasted pumpkin wedges, roquefort, candied pepita, mustard vinaigrette

\$18

PROVENCALE *(gf, dfo)*

200g pure bred wagyu 9+ centre cut sirloin, méditerranée salad

\$48

TUNA NICOISE *(gf, df)*

Classic tuna nicoise, sauce gribiche, olives, capers, potatoes

\$38

BONBONS

DESSERT



CHOCOLATE MOUSSE *(gf)*

Dark belgian chocolate shavings, whipped crème chantilly

\$18

STRAWBERRY SHORTCAKE

Fresh strawberries, genoise sponge, lightly whipped vanilla cream

\$18