

# PETITE ASSIETTES

## SMALL PLATES & RAW BAR



<b>FRESHLY SHUCKED TASMANIA ROCK OYSTERS</b> Oysters rockefeller, coriander lime butter, gremolata crumbs, caviar	<b>\$9.5</b> each (min 2)
<b>FRESHLY SHUCKED OYSTERS</b> (gf, df) Cucumber, jalapeño granita	<b>\$7.5</b> each (min 2)
<b>FRESHLY SHUCKED OYSTERS</b> (gf, df) Lemon, tabasco	<b>\$6.5</b> each (min 2)
<b>OCEAN TROUT</b> (gf, df) Green paw paw, tajin, mango lime, coconut gel, compressed green paw paw, salt water brined cucumber	<b>\$27</b>
<b>HOUSEMADE FOCACCIA</b> (df) Confit tomato, gremolata foccaccia, extra virgin olive oil	<b>\$13</b>
<b>HIRAMASA KINGFISH</b> (gf, df) Fresh amberjack, blue corn tortilla, avocado verjus emulsion, jalapeño lime dressing	<b>\$28</b>
<b>GAMBAS AL AJILLO</b> (gf, df) Prawns, garlic, habanero paprika, white wine reduction, charred lime	<b>\$30</b>
<b>SMOKED WHITE SOY TARTARE</b> (gfo, df) Beef fat aioli, nori, sesame, lavosh	<b>\$29</b>
<b>CRAB CROQUETTE</b> (gf, df) Sand crab croquette, Korean chilli aioli	<b>\$16</b>
<b>MUSHROOM SKEWERS</b> (gf, df, veo) King oyster mushroom skewer, garlic soy glaze, Japanese mayo, chilli lime furikake	<b>\$26</b>
<b>ZUCCHINI FRIES</b> (gf, df, veo) Pomegranate molasses, smoked feta	<b>\$24</b>
<b>LIME PEPPER CALAMARI</b> (gf, df) Sea salt, cracked pepper, lime pepper aioli, lemon	<b>\$27</b>
<b>WARMED OLIVES</b> (gf, df, ve) Portugese style olives, sundried tomatoes, preserved lemon, roasted peppers	<b>\$16</b>
<b>SMOKED HUMMUS</b> (gfo, df) Charred flatbread, pomegranate molasses, dukkah	<b>\$20</b>
<b>BYRON BAY BURRATA</b> (gfo) Burrata, heirloom tomato, black olive crumb, micro basil, tomato water, verjus dressing	<b>\$29</b>
<b>LOBSTER ROLL</b> (gfo, df) Lobster, celery salt, yuzu mayo	<b>\$36</b>
<b>ARANCINI</b> (gf, df, ve) Roasted tomato, basil pesto, fresh parmesan	<b>\$26</b>
<b>WATERMELON FETA SALAD</b> (gf, df) Watermelon, feta, mint	<b>\$17</b>
<b>WAGYU BEEF SLIDERS</b> (gfo, dfo) Gruyère, smoked wagyu beef, tomato chutney	<b>\$28</b>
<b>SAN DANIELE PROSCIUTTO</b> Byron Bay stracciatella, housemade focaccia	<b>\$36</b>
<b>SALUMI BOARD</b> (gfo, df) Chef's selection of artisanal smallgoods, lavosh, baguette	<b>\$38</b>

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.

<b>CHEESE BOARD</b> <i>(gfo)</i>	\$38
Chef's selection of boutique cheeses, caramelised fig jam, lavosh, baguette	
<b>OCTOPUS SKEWERS</b> <i>(gfo)</i>	\$27
Whipped garlic, feta cream, nduja butter, flat bread, pickled ginger, shallot, herb salad	

## GRANDE ASSIETES

2-4 SHARING



<b>FRESH SEAFOOD TOWER</b> <i>(gf, df)</i>	\$149
Fresh shucked oysters, locally sourced tiger prawns, Chef's selection of local premium seafood, classic accoutrements, lemon pepper calamari, frites	

## PLATS PRINCIPAUX

MAINS



<b>PARISIAN GNOCCHI</b> <i>(v)</i>	\$38
Roasted pumpkin cream, goats cheese, garlic bread crumbs	
<b>SLOW-COOKED LAMB SHOULDER</b> <i>(gf, dfo)</i>	\$98
12-hour slow-cooked sovereign lamb shoulder, mint chimichurri, smoked labneh, jus gras	
<b>STEAK FRITES</b> <i>(gf, dfo)</i>	\$78
300g pure blood wagyu 9+ center cut sirloin, shoestring fries, smoked salt, peppercorn sauce	
<b>PERI PERI CHICKEN</b> <i>(gfo, dfo)</i>	\$54
Roasted corn salsa, smoked confit garlic labneh, charred flatbread	
<b>CRISPY SKIN BARRAMUNDI ENCOCADO</b> <i>(gf)</i>	\$55
Chatham island pipis, encocado, coconut, tomato concassé	
<b>WAGYU PICANHA</b> <i>(gf, dfo)</i>	\$139
1kg wagyu picanha, baked potato, smoked onion purée, grilled broccolini, heirloom tomato escabeche, spring herb oil	
<b>ZUCCHINI FLOWER RISOTTO</b> <i>(gf)</i>	\$33
Preserved lemon, peas, pecorino, fennel pollen	
<b>LAMB RACK</b>	\$68
Truffle semolina, puffed grains, green peas, pulses, smoked eggplant, black garlic, lamb jus	

## SALADES AND SIDES



<b>SEASONAL GREENS</b> <i>(gf)</i>	\$18
Charred seasonal greens, crispy shallots, miso butter	
<b>ROASTED POTATOES</b> <i>(gf, dfo)</i>	\$16
Smoked paprika, confit garlic, fines herbes	
<b>FRITES MAISON</b> <i>(gf, df)</i>	\$16
Roasted garlic aioli, housemade secret seasoning	
<b>MEDITERANEE</b> <i>(gf, df)</i>	\$18
Rocket, pickled onion, roasted pumpkin wedges, candied pepita, honey balsamic vinaigrette	
<b>PROVENÇALE</b> <i>(gf, dfo)</i>	\$48
200g pure-bred wagyu 9+ centre cut sirloin, Mediterranean salad	

## BONBONS

DESSERT



<b>DULCE DE LECHE CHEESECAKE</b> <i>(gf)</i>	\$18	<b>HONEY KISSED LACE</b>	\$20
Creamy cheesecake infused with dulce de leche, crème chantilly, vanilla gelato		Burnt honey, rose ice cream sandwich, lace cookies	