

PETITE ASSIETTES

SMALL PLATES & RAW BAR



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

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

A 5% surcharge Sat. A 10% surcharge Sun. A 15% surcharge applies for public holidays. A 10% discretionary surcharge for groups of 8 and more.
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.

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

GRANDE ASSIETES

2-4 SHARING

FRESH SEAFOOD TOWER <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

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

SALADES AND SIDES

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

BONBONS

DESSERT

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