

Bread

Seeded sourdough, toasted with garlic butter

7

Oysters

Sydney Rock oysters, local and fresh

Natural oysters 1/2 doz 23 | doz 39
with raspberry mignonette & fresh lemon

Topped oysters 1 topping per 1/2 doz 1/2 doz 25 | doz 43

Cold-topped
Japanese (df, gf)
pickled ginger, cucumber, wasabi aioli
Chilean (df, gf)
chimichurri, shallots

Hot-topped
Kilpatrick (df, gf available)
bacon, Worcestershire
Shanghai (df)
soy, ginger, kaffir lime, shallots

Entree

Smoked duck breast (gf) 23
green asparagus, granny smith vinaigrette, macademia nuts, feta cheese

Gin cured kingfish (gf, df) 20
orange jam, fingerlime dressing, Szechuan pepper, radish

Seared scallops & lamb sweetbread 22
green beans, poached pear, swiss brown mushroom

Lime prawns (df) 22
lime tempura batter, crispy noodle salad, sweet chilli sauce

Grilled field mushrooms (v, gf) 19
chardonnay dressing, baby rocket, balsamic reduction, feta chesse

Main

Ocean Trout fillet (gf) 35
buttermilk veloute, braised fennel, watercress, dill

Cauliflower steak (gf, df, vegan) 25
Tumeric chargrilled cauliflower, with chilli garlic quinoa,
coconut curry sauce, chennai salsa

Red Snapper fillet 37
roasted baby carrots, saffron & cauliflower, mussels, tonic water

Beef eye fillet (gf) 44
sweet potato mousseline, sautéed broccoli, chimichurri & red wine jus

Fish of the day (gf, df available) 34
pan-fried fish fillet, chips, lemon, tartare, citrus salad

Seafood platter for two (gf, df available) 170
local natural oysters, chilled cooked prawns, steamed mussels & bugs,
marinated scallops, beer-battered soft shell crab & local fish, smoked
kingfish, 1/2 Narooma lobster, citrus side salad

Sides

Chips (gf avail) 6

Garden salad (gf) 8

Garlic & soy broccoli 8

Sweet potato fries with smoky garlic aioli (gf) 8