

Bread

Wild Rye's ciabatta & black 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

Virgin mary (df, gf)

tomato juice, tabasco

Hot-topped

Kilpatrick (df, gf available)

bacon, Worcestershire

Shanghai (df)

soy, ginger, kaffir lime, shallots

Entrée

Black Angus steak tartar (gf) 22

kipfler wafers, tarragon emulsion, baby kale

Citrus-cured Hiramasa kingfish (gf, df) 21

wasabi, apple, compressed melon, radish, shallots

Pan-seared scallops (gf) 23

lemon curd, grapefruit, olive soil, fried celery leaf

Scampi tail (gf) 24

shellfish risotto, avruga caviar, mascarpone, lemon balm

Roasted heirloom beetroot salad (v, gf, vegan available) 19

grilled goat's cheese, orange, eschalot, wild roquette, hazelnut dhukka

Main

Pescatora 37

chilli spaghetti, mussels, prawns, calamari, Moreton Bay bugs, scallops, preserved lemon, pangratatto

Crispy skinned barramundi (gf/df) 39

crushed herb potatoes, sweet corn, chargrilled shallot, ginger, crab, popcorn cous cous

Ocean trout fillet (gf, df available) 34

pan-fried fish fillet, chips, lemon, tartare, salad, pickled onions

Slow braised beef rib (gf) 34

quince glaze, celeriac puree, roast root vegetable with apple cider dressing

Truffle gnocchi (v, df available) 34

wild mushrooms, porcini cream, parmesan

Seafood platter for two (gf, df available) 159

chilled cooked prawns, blue swimmer crab, 1/2 Narooma lobster, 1/2 doz natural oysters, chargrilled Moreton bay bugs, fried calamari, battered soft shell crab and fish, tartare, lime aioli, smokey chipotle sauce, lemon, side salad

Sides

Chips (gf avail) 6

Garden salad (gf) 8

Sweet potato fries with aioli (gf) 8

Roasted pumpkin, labneh cheese, witlof
sunflower seeds, chilli (df, gf) 12