



5th jan - 14th feb

starters

bluefin tuna with shoyu sea urchin, coriander

\$48

kingfish ceviche

ox heart tomato, burratina, lemon myrtle oil \$45

baked oysters

warrigal spinach, gruyère cheese \$38

éclair of brittany blue lobster

scampi caviar, salted egg mayonnaise, white vinegar powder \$68

family sharing

symphony of seafood pot

rockliff spanner crab, murray cod, skull island king prawns, black shell mussels, baby squid, ratte potatoes, roasted fennel, sourdough, saffron fish broth \$288

whole fish

grilled or steamed in a banana leaf

humpty doo barramundi

\$128 ~800a

or

petuna ocean trout

\$228 ~1.2kg



cool cali pinot noir

waits-mast, "mariah vineyard" 2016, mendocino ridge 35 / 150 aequeroa wines, "spanish springs vineyard" 2018, san luis obispo 42 / 250 la follette, "heinz vineyard" 2018, russian river valley 55 / 280