

# STARTERS

menu by Mario Pedavoli

WARM TURKISH BREAD extra virgin olive oil, confit garlic butter	8.5
MEZZA BOARD (serves two) taramasalata, marinated olives, roast peppers, labneh, extra virgin olive oil, warm Pochon sour dough	20
NATURAL OYSTERS buttermilk dressing	3.5 per oyster
BAKED OYSTERS parsley, butter	3.5 per oyster
SALMON vanilla citrus cured, blood orange, cucumber, Campari, yoghurt, ink dust	22
ZUCCHINI FLOWERS tempura, fennel salt, truffle honey, pecorino	18

# ENTREE / PASTA

FRITTO MISTO lightly fried calamari, crystal bay prawns, soft shell crab, sweet potato, aioli	24
CANADIAN SCALLOPS fennel puree, Granny Smith apples, avruga caviar, radish, nasturtiums	24
FIGS prosciutto, stracciatella, vin cotto.	26
QUAIL oven roasted, cous cous, pistachio, pomegranate molasses, lime	26
SPAGHETTINI spanner crab, chilli, zucchini, lemon	24/28
TAGLIATELLE yabbies, heirloom cherry tomatoes, butter, garlic	26/30
GNOCCHI kale puree, pine mushrooms, almonds, black garlic	22/26

# SIDES

SHOESTRING FRIES truffle aioli	8.5
SNAKE BEANS vin cotto, goats chevre	8.5
ROCKET AND PARMESAN SALAD aged balsamic vinaigrette	12
CLASSIC ITALIAN SALAD roma tomato, spanish onion, cucumber, olives, balsamic, extra virgin olive oil	14

# MAIN

ON THE BAY SEAFOOD PLATTER FOR TWO	169
CORNFED CHICKEN SUPREME oyster mushrooms, tarragon, sweet corn puree, spring onions, pangrattato	35
DUCK BREAST apricot, treviso, currants, verjuice dressing	36
WAGYU RUMP FILLET <small>(served medium rare)</small> Dutch carrots, 'Halkidiki' olive crumb, bordelaise	38
BARRAMUNDI FILLET cherry truss tomatoes, confit garlic, capers, parsley	34
BLACK COBIA FILLET fennel, basil, pea mousse, preserved lemon	35
WHOLE GOLDEN TROUT white polenta crusted, spinach, pickled onion	36
COOPERS BEER BATTERED FLATHEAD FILLETS crunchy chips, housemade tartare	29

# DESSERT

GREEN TEA BRULEE	*8 / 15
LIME TART candied green mango, finger limes, meringue	*8 / 15
WEISS DARK CHOCOLATE GANACHE hazelnut praline crumble, raspberry powder	*8 / 15
*available in mini size portions	
CHEESECAKE beurre noisette crumb, berry medley	15
MINI DESSERT PLATE green tea brulee, lime tart, Weiss dark chocolate ganache	24
DESSERT PLATTER a selection of four desserts	55

# CHEESE

WITH LAVOSH, QUINCE PASTE, MUSCATELS AND FRUITS  
we offer a variety of cheeses sourced and matured by our cheese monger, please ask your waitperson for our selections; one cheese 18, two cheeses 24, three cheeses 30