



oysters

oysters freshly shucked natural in the half shell with lemon | ½ doz 16/doz 28

oysters kilpatrick baked with crispy bacon, worcestershire reduction | ½ doz 17/doz 29

oysters freshly shucked natural in the half shell with lemon and
champagne vinegar | ½ doz 16/ doz 28

oysters Mornay baked with grated parmesan | ½ doz 17/ doz 29

oysters freshly shucked with seaweed, sake and ponzu sauce | ½ doz 17/ doz 29

*“What can be more foolish than to think that all this rare fabric of heaven and earth
could come by chance, when all the skill of art is not able to make an oyster!”*

- Anatole France



Signature Dishes

entree

oysters puff pastry baked in mussel jus with julienne carrots,
shallots and chives | 4 pieces, 18

Boston clam chowder with crispy bacon and corn | 18

classic prawn cocktail, iceberg lettuce, lemon and cocktail sauce | 18

chef's seafood platter: prawn cocktail, puff pastry oysters, salmon tartare with gazpacho dressing,
sautéed scallops with garlic mash and crispy leeks, salt and pepper calamari with chilli, spring onions and
saffron aioli | 38 per person (minimum of 2 people)

main

grilled king prawns marinated in chilli and garlic, saffron aioli
and roasted chat potatoes | 33

snapper pie, truffle oil potato mash and confit, cherry tomato salad | 29



entree

assorted diced seafood chowder served with toasted bread | 15

salt and pepper calamari with chilli and spring onion, chunky cut chips, saffron aioli | 17

sautéed scallops, garlic mash and crispy leeks, tapenade dressing | 18

duck breast with chicken liver parfait, truffle butter, red wine shallot jam | 18

vegetarian

ratatouille of tartar, served on puff pastry and mozzarella, tapenade dressing | 17

seasonal vegetable risotto | entree 20, main 28



southern rock lobster

all southern rock lobsters served with a side of roasted chat potatoes and house salad

hot: thermidor, Mornay, garlic butter (choice of one)

cold: tartare sauce, cocktail sauce, saffron aioli, sweet chilli,

soy, mirin, plain mayonnaise (choice of trio)

| market price

seafood platter

hot and cold platter: king prawns, scampi, Moreton bay bugs, oysters, smoked salmon, marinated

mussels, scallops, crab, and calamari | 45 for one, 80 for two

grilled platter: king prawns, scampi, Moreton bay bugs, scallops, crab, marinated mussels, calamari, fish

and rice | 50 for one, 85 for two



mains from the sea

crispy skin Atlantic salmon, crushed potatoes, asparagus and a sauce vierge | 33

seafood linguini, assorted crustaceans, garlic and a hint of chilli | 33

king george whiting - battered, grilled or crumbed
with tartare sauce and chunky cut chips | 32

mains from the land

chicken breast stuffed with brie cheese on sweet potato mash,
green beans and rosemary jus | 30

chicken risotto, mushrooms with parmesan | 28

char grilled porterhouse with mash potatoes and green beans,
a choice of red wine, pepper or mushroom sauce | 32

rib eye 350g, char grilled with roasted chat potatoes, house salad | 34

eye-fillet of beef, potato gratin, sautéed spinach and béarnaise sauce | 39



salads

caesar, cos lettuce, crispy bacon, poached egg and croutons | 12

house salad, tomato, red onion, avocado with house dressing | 9

rocket, semi dried tomato, parmesan, balsamic reduction | 9

sides

steamed seasonal vegetables | 9

bowl of chunky cut chips | 9

potato mash | 9

roasted chat potatoes | 9

rice pilaf | 9