



“Cptn’s Table” - Our Chef’s Selection 90pp

TO START

Honey & oat bread, Taralinga Estate EVOO 3.5pp

SNACKS

Pacific oysters, Champagne mignonette, lemon 6

Marinated Toolunka Creek olives 14

Abrolhos Island scallop, crayfish bisque, Avruga caviar, beach herbs 12

SMALL

Sourdough blini, whipped cod roe, peach chutney 29

Wallis Lake NSW bonito crudo, wood roasted chilli, shallot, lime 29

Curry spiced potato rösti, King crab, celery, Corella pear, fine herbs 31

Ox cheek crostata tart, parsnip cream, radicchio, beer mustard, thyme 32

Wood fired sweetcorn risotto, coriander mojo, smoked paprika (v) 28
- add grilled Coffs Harbour bottle squid +6

LARGE

Roasted Tasmania ocean trout, warm beetroot salad, almond skordalia 47

Humpty Doo barramundi, wood fired celeriac, shiitake, chilli & hazelnut 47

Grass fed O’Connor beef du jour (see specials board), Gippsland VIC MP

Smoked ricotta agnolotti, garlic kale, local figs, honey, mint (v) 42
- add Prosciutto Di Parma +6

SIDES

Apple & fennel salad, green olives, roast peanuts, lemon 14

Roast baby carrots, smoked bone marrow hollandaise 14

Golden fried Sebago potatoes, confit garlic 14

Please inform your waiter/waitress of any allergies. We will do our very best to accommodate your dietary needs. Due to our open kitchen, we can’t be held responsible for traces of allergens. Surcharges apply on Sundays (10%) and public holidays (15%). Credit card payments subject to surcharge.