



Our bread is baked twice daily and served with compliments

## Oysters

All our oysters are freshly shucked to order, served with lemon, eschallot, spring onion, green apple, cracked pepper, white balsamic dressing

**Please ask for our daily selection - \$5.5 each (minimum 6)**

**Roasted Sydney rock oysters - \$6.5 each (minimum 3)**  
smoked tomato, chilli, Worcestershire, jamón, goats milk feta

## Caviar

Trout roe 'Pyrenees Mountains' – 30g / \$35 | 50g / \$55

Beluga – 25yr Iranian – 10g / \$130 | 30g / \$298

'Black River' Oscetra – Farmed 18yr Uruguay – 20g / \$120 | 30g / \$180

*Brioche, crème fraîche, horseradish*

## Raw + Cured + Smoked

Hiramasa kingfish carpaccio, (Spencer Gulf, SA), green apple, spring onion, black pepper vinaigrette, sorrel - \$24

Albacore tuna tartare, (Mooloolaba, QLD), Calabrian chilli, capers, soy, fried polenta - \$24

Honey bug ceviche, (Shark bay, WA), chilli, garlic, finger lime, toasted sesame - \$21

Abrolhos Island scallops (WA), fennel, wild oregano, pickled green olive - \$24

Pickled Nardin Spanish white anchovies, smoked tomato, goats cheese, chives, brioche - \$22

House hot-smoked Alpine salmon, (Mt. Cook, NZ), yuzu aioli, baby herbs - \$23

**Tasting plate 3 of above - \$35**

## Starters + Sharing

Seared Abrolhos Island scallops (WA), foie gras, cauliflower, pickled beetroot, almond, orange - \$32

Fried Southern calamari, (SA), yuzu aioli, spiced chilli salt, pickled fennel - \$28

Reef fish, potato & truffle croquettes, parmesan, lemon & chive aioli - \$21

**Tasting plate of above - \$38**

Rock lobster slider, (SA), milk bun, spanish onion, iceberg lettuce, chipotle mayo - \$18

Italian buffalo milk burrata, confit cherry truss tomato, Spanish chorizo, chives, Pedro ximénez vinegar - \$24

Char-grilled octopus (Fremantle, WA), kipfler potato, chilli, wild oregano, toasted focaccia - \$24

Blue swimmer crab lasagne, (Shark Bay, WA), Moreton Bay bug & crab bisque - \$34

Seafood risotto, Aquarello aged organic rice (Italy), king prawn, fish, black mussels, crustacean stock - \$34/49

chilli, garlic, dried grape tomato, parsley

## Crustaceans & Live

Whole split king prawns, (Ballina, NSW) - \$55

Grilled Eastern rock lobster, (Qld) - \$35/100g

Steamed Blue swimmer crab, (Wallis Lake, NSW) - \$14/100g

Alaskan king crab claws 'mid-section', (Bering Sea, Alaska) - \$25/100g

***Sauces - Grape tomato, chilli, basil / Bottarga butter / Lemon, garlic, herb & black pepper***

## Fish

Sourdough crumbed King George whiting, (Kangaroo Island, SA) - \$29/49  
kipfler potatoes, preserved lemon, honey dill mustard dressing

Pan fried 'Petuna' ocean trout, (Tas), - \$44

House made red curry & coconut sauce, sweet potato, broccolini, pearl barley, kaffir lime

Beer battered gold band snapper, (SA), - \$37

potato scallop, house pickles, green peas & mint, tartare, lemon

Miso Glacier 51 Patagonian toothfish, (Heard Island, Southern Ocean) - \$36/100g  
shaved savoy cabbage, coriander, palm sugar vinaigrette

Oven roasted 'Cone Bay' barramundi, (WA) - \$42

Yarra valley heirloom tomatoes, pickled spanish onion, caper berries, green olive, sourdough

Whole market fish (on the bone) - Panteleria capers, lemon, 'Frantoi Cutrera' Sicilian olive oil - MP

200g grilled market fish (off the bone) - Braised local pine mushrooms - MP

***Our daily sustainable market fish is line caught by Chris Bolton (@chrisboltonfishing) in the waters surrounding the Great***

## Land

350g Pinnacle dry-aged sirloin on the bone, seeded mustard & rosemary butter, rocket, eschallot - \$52

(Free range, grass fed, MBS2+, dry-aged 7 weeks, North West corner, Tas)

200g Pinnacle eye fillet, roasted butternut pumpkin purée, pickled mushrooms, pink peppercorns - \$52

(Free range, grass fed, MBS2+, North West corner, Tas)

300g Greenham scotch fillet, grilled oxheart tomato, parsley, garlic, 'Frantoi Cutrera' extra virgin olive oil - \$56

(Grass fed, MBS 2+, Smithton, Tas)

1kg+ Rib eye on the bone - \$12/100g

(Grass fed, MSA approved, Rubis Family Property, Texas, Qld) - Ideal to share

*Meats cooked on our stone char-grill served with tableside condiments*

## Sides

Broccolini, chilli, garlic, pine nuts, our extra virgin olive oil, lemon, ricotta salata - \$14

Oxheart tomato, char-grilled zucchini, buffalo mozzarella (Italy), dried wild oregano, green olive, mint - \$19

Iceberg, cucumber, Spanish onion, dill, mint, marinated goats milk fetta, rosé vinegar - \$14

Large leaf rocket, shaved fennel, figs, 24 month parmesan, white balsamic - \$14

Sautéed mushrooms, Piedmont hazelnuts, butter, thyme - \$15

Hand cut chips, Murray River sea salt (Sebago, Qld) - \$12

Manta hand cut 'angel' chips, truffle, parmesan - \$19.5