

## BREAD

Daily House-baked focaccia, confit cherry tomatoes, fennel seeds, rosemary, served with WA extra virgin Oil 4

## OYSTERS + CAVIAR

**Oysters Natural** 6 ea (min 3)  
Lemon, eschallot, spring onion, green apple, cracked pepper, white balsamic dressing

**Black River' Siberian caviar supplement** 5 per oyster

**Oven-baked Sydney Rock Oysters** 7 ea (min 3)  
smoked tomato, chilli, Worcestershire, local prosciutto, goat milk feta

**Beluga Caviar** 25yr Iranian 130 (10g) 298 (30g)

**Black River Oscetra Caviar** Farmed 18yr Uruguay 120 (20g) 180 (30g)  
blinis, crème fraîche, horseradish

'Caviar Bump' 'Black River' Siberian caviar 17  
Add Beluga Vodka 13

## RAW

**Yellowfin Tuna** Port Stephens, NSW 24  
sweet & sour dressing, compressed cucumber, black sesame, lavosh

**Half Shell Scallop** Abrolhos Island, WA 24  
mirin & japanese soy dressing, fried enoki mushroom

**Hiramasa Kingfish** Spencer Gulf, SA 24  
buttermilk, finger lime, fermented chilli

**Tasting plate of above** 38

## ENTREE

**Char-grilled Octopus** Fremantle, WA 34  
compressed watermelon, greek feta, chilli, mint, wild oregano

**De Palma MBS9+ Wagyu Bresaola** Bathurst, NSW 29  
buffalo ricotta & pecorino cannelloni, figs, honey, baby rocket

**Tiger Prawn Salad** Qld 29  
fennel, cabbage, white peach, pecorino

**Blue Swimmer Crab Lasagne** S.A 34  
chives, orange zest, crustacean bisque

**Daily Fried Seafood** Port Stephens, NSW 26  
chilli, garlic, lemon, lemon aioli

**King Prawn Spaghetti** Qld 28 / 48  
leek, chive, black truffle butter

**Baked Half Shell Scallops** Abrolhos Island, WA 28  
lemon bottarga butter, crispy pancetta, baby parsley

## CRUSTACEAN + LIVE

**Grilled Whole Split King Prawns** Ballina, NSW 2 for 24

**Grilled Eastern Rock Lobster** Port Stephens, NSW MP

**XL Pipis** Port Stephens, NSW 10 / 100g

**Moreton Bay Bugs** QLD 20 / 100g

## GRILLED SHELLFISH TASTING PLATE

Sydney Rock Oysters, Ballina King prawns, Moreton Bay Bug, Port Stephens Pipis, Tasmanian Black Mussels, Abrolhos Island Scallops 58P/P

Served with fermented chilli & herb sauce

## FISH

### Port Stephens Fisherman's Wharf Daily Catch

**Market Fish Fillet** Line Caught MP

**Whole Market Fish** Line Caught MP

**Oven Roasted 'Glacier 51' Toothfish** Heard Island, Aus 58

baby leeks, caramelised onion & champagne velouté  
**Black River' Siberian caviar supplement** 15

**Pan Fried Crumbed Pink Snapper** NZ 45  
house focaccia, kipfler potatoes, herb salad, tartare

**Oven roasted Barramundi** Cone Bay, WA 45  
confit dutch cream potatoes, rosemary, currant grapes

## BEEF

**220g Eye Fillet, Grass Fed** Riverina, NSW 54  
mushroom cream, caramelised baby onion, thyme, fried enoki

**Rangers Valley Wagyu Flank 'Pepper steak' MBS 6 +** Glenn Innes, NSW 49  
smoked eggplant, mustard leaves

## SIDES

**Young lettuce leaves, spanish onion, fennel, rose vinaigrette** 15

**Buffalo milk mozzarella, heirloom tomato, basil** 18

**Rocket, white peach, 24 month parmesan, hazelnuts, white balsamic** 16

**Seasonal greens, garlic, chilli, lemon, Manta olive oil** 16

**Chips, Murray River salt** 12

**Manta 'angel' chips, truffle, parmesan** 19.5