



Small

House baked focaccia, WA olive oil 5
Oysters, sunrise lime mignonette 6 ea (3 min)
1/2 Doz 36
Doz 72
Roasted oysters, seaweed butter 7 ea
Caviar supplement 5ea
Tuna tartare, rice cake, lemon koshu, mint 10

Raw

Port Stephens daily tartare, brown butter, apple, mint, chives,
radish 26
Abrolhos island scallop ceviche, avocado, lime, jalapeno (3pc) 28
Port Stephens tuna crudo, pickled mussels, fennel, preserved
lemon 28
Raw tasting plate 54

Caviar

Oscietra caviar bump 17
Black river oscietra caviar 20g/30g 120/180
Iranian beluga caviar 10g/30g 130/298
Caviar service - wasabi crème fraîche, Congo potato chips, chives

Entrée

- Spring vegetable salad, soy bean hummus, olive, pea shoots 24
Fried southern calamari, chilli, black garlic aioli 28
Seared scallops, corn, 'nduja, nasturtium 28
Spanner crab lasagne, sea herbs, trout roe, bisque 30
Risotto, king prawn, asparagus, zucchini, saltbush 30/48

LIVE/CRUSTACEAN

- Ballina king prawns 15ea
Port Stephens pippies 24/200g
eastern rock lobster MP
served with a choice of
preserved lemon and caper butter
prawn xo
smoked anchovy vinaigrette

Mains

- Cone bay barramundi, pea, pancetta, farro 46
Port Stephens daily fish fillet, smoked tomato, olive, caper MP
Port Stephens daily whole fish, kale and pistachio pesto, enoki,
lemon MP
Riverine eye fillet, smoked eggplant, shimeji mushroom, broad
bean 56
Duck breast, beetroot, blueberry, sorrel 50
500g Cape Grim rib eye on the bone, salsa verde, mustard cress,
lemon 98

SIDES

- Mixed leaves, fennel, radish, lemon vinaigrette 16
Wild rocket, radicchio, pear, parmesan, white balsamic 16
Sugar snap peas, wasabi vinaigrette, radish 18
Chips, Murray river salt 12
Angel chips, truffle, parmesan, parsley 20

Please inform your waiter if you have any food allergies
A 10% surcharge applies to Sundays and Public Holidays