

SHARED TASTING MENUS

CLASSIC \$75PP

[+] PREMIUM \$95PP

BREAD AND SNACKS

'GRAIN BAKERY' LOCAL SOURDOUGH
Pepe Saya butter

OLIVES
House marinated mixed olives (v/gf/df)

ENTREE

BUFFALO BURRATA
Tomato & basil granita, balsamic reduction, crostini (v)

WAGYU BEEF TATAKI
Pickled enoki, puffed quinoa, chilled mushroom consommé (gf/df)

[+] CALAMARI FRITTI
Crispy fried calamari & charcoal mayonnaise (gf/df)

MAIN

ROASTED SALMON
Pomegranate, dill yoghurt, mint (gf)

MALLOREDDUS
Spinach, peas, confit garlic, goat curd, XO sauce (v)

[+] 300GR BLACK ANGUS SIRLOIN
MSA MBS5+, lemon (gf/df)

SIDES

TRUFFLE FRIES
Aioli & parmesan (v/gf)

MIXED SEASONAL LEAVES
Chardonnay dressing (v/gf/df)

DESSERT

PAVLOVA
Strawberries & cream (gf)

TO START

'GRAIN BAKERY' LOCAL SOURDOUGH 12
Pepe Saya butter

OLIVES 10
House marinated mixed olives (v/gf/df)

'EAST 33' SYDNEY ROCK OYSTERS 8ea
Mignonette, lemon (gf/df) + Oscietra caviar 6ea

YELLOWFIN TUNA CONE 12ea
Tuna crudo, wasabi crème fraîche

HALOUMI 10ea
Filo pastry, caramelised butter, lemon gel, oregano (v)

PRAWN TACO 12ea
Kewpie mayo, iceberg lettuce, wasabi & avocado (gf/df)

SCALLOP CEVICHE 13ea
Orange, aji amarillo, lime (gf/df)

BLACK RIVER OSCIETRA 'UY' 10g 90 | 30g 170
Traditional accompaniments

BLACK RIVER OSCIETRA 'BUMP' 20 | + Belvedere shot 14

TEMPURA PRAWNS 36
Yuzu ponzu (3) (df)

SASHIMI PLATE 9 PCS 42 | 15 PCS 64
Daily selection (gf/df)

ENTREES

CALAMARI FRITTI 30
Crispy fried calamari & charcoal mayonnaise (gf/df)

YELLOWFIN TUNA 36
Aleppo pepper, unagi sauce, pickled daikon (gf/df)

BUFFALO BURRATA 30
Tomato & basil granita, balsamic reduction, crostini (v)

WAGYU BEEF TATAKI 34
Pickled enoki, puffed quinoa, chilled mushroom consommé (gf/df)

OLD BAY SPICED ZUCCHINI 30
Grilled courgettes, Old Bay seasoning, chilli & lime mayonnaise (v/gf/df)

CLARENCE RIVER OCTOPUS 32
Marinated octopus, espelette pepper, white butter beans, Koroneiki evoo (gf/df)

QLD TIGER PRAWNS 4ea 36 | 8ea 69
Chilled prawns, gochujang Marie Rose sauce (gf/df)

MAINS

ROASTED SALMON 49

Pomegranate, dill yoghurt, mint (gf)

MARKET FISH MP

Seasonal garnish

SEPIA CASARECCE 42

Calamari, squid ink pasta, garum, chilli, garlic (df)

MALLOREDDUS 38

Spinach, peas, confit garlic, goat curd, XO sauce (v)

WHOLE BABY SNAPPER MP

XO beurre blanc, lemon

WA ROCK LOBSTER Half 75 | Whole 125

Poached lobster, chives & lemon dressing (gf/df)

CELEBRATION OF SYDNEY'S BEST SEAFOOD

MANTA 'FRUITS DE MER' 350

Sydney rock oysters (6), scallop ceviche (2), sashimi selection (9), marinated octopus, tiger prawns (3), rock lobster (1/2), seasonal leaves, fries, lemon

FROM THE GRILL

GRILLED LIVE ROCK LOBSTER 'East Coast NSW' MP

Citrus & ginger beurre blanc

300GR BLACK ANGUS SIRLOIN 68

MSA MBS5+, lemon (gf/df)

BISTECCA FIORENTINA 1KG 155

MBS3+, lemon, jus (gf/df)

SIDES

TRUFFLE FRIES Aioli & parmesan (v/gf) 18

MARKET GREENS Lemon, extra virgin olive oil (v/gf/df) 18

MIXED SEASONAL LEAVES Chardonnay dressing (v/gf/df) 18

ROASTED CARROTS Honey, tahini (v/gf/df) 18