



## **To start**

<b>Olives</b>	\$10.5
Warm Portuguese style olives. Chilli, garlic & Bay leaf	
<b>Sourdough</b>	\$12
Toasted, chilli, garlic & salted butter	
<b>Duck liver parfait</b>	\$16.5
Spiced rum jelly & pickled shallots	
<b>White bait</b>	\$15.5
Fried with Szechuan pepper & roast garlic mayonnaise	
<b>Prawn toast</b>	\$17
Sesame seeds, scallions & roast chilli	

## **Oyster**

<b>Natural</b>	\$6 each
<ul style="list-style-type: none"><li>• Japanese with kombu foam &amp; Yuzu pearls</li><li>• Thai chilli &amp; coriander</li><li>• Vietnamese herbs &amp; lime</li><li>• French mignonette</li><li>• Pinot Jelly</li></ul>	
<b>Warm</b>	\$7 each
<ul style="list-style-type: none"><li>• Traditional Kilpatrick</li><li>• Miso Baked</li><li>• Spiced lobster butter</li></ul>	

## **Caviar**

Traditional condiments chives, crème fraiche, capers, egg yolk, Spanish onion, toast		
<b>Black pearl white sturgeon</b>	30gm	\$176
<b>Black pearl white sturgeon</b>	50gm	\$255
<b>Royal oseirtra</b>	30gm	\$285
<b>Royal oseirtra</b>	50gm	\$484

## **Small Plates**

<b>Salmon carpaccio &amp; tartar</b>	\$29
Chervil & lime dressing, preserved fig compote, nasi pears	
<b>Seared tuna</b>	\$26
Shichimi, wasabi mayonnaise & English mustard	
<b>½ Moons Shrimp &amp; scallops</b>	\$24
Lobster curry dressing & baby coriander	
<b>Beef tataki</b>	\$28
Pickled mushrooms & asparagus salad	
<b>Prawn cocktail</b>	\$32
Exmouth tiger prawns, iceberg, Mary rose sauce	



### ***Share Plates***

<b>WA rock lobster grilled 1.3kg</b> lobster butter or garlic furikaki butter, truffled fries & aioli	\$190
<b>Chilled seafood tower (2 people)</b> Lobster, tiger prawns, oysters, scampi, Morton bay bugs, pickled octopus, confit tuna	\$180
<b>Rib eye on the bone 1.2 kg</b> Fries, bearnaise sauce, red wine jus & grilled asparagus	\$175

### ***Main plates***

<b>Water &amp; Fire</b> Black Angus fillet, Lobster, crisp noodles, Hawaiian yam, Jus & green curry	\$60
<b>Steamed Hapuku</b> Asian mushrooms, baby corn, scallions, ginger & light soy	\$55
<b>Pink Snapper</b> Gazpacho essence, blistered heirloom tomatoes, avocado mousse & baby basil	\$52
<b>Squid ink Spaghetti</b> Tiger prawns, crab meat, mussels, scallop & seared salmon	\$46
<b>Market Fish</b> Light batter, thrice cooked chips, Asian slaw & charred corn	\$39
<b>Goldband snapper &amp; WA lobster</b> Shiraz butter, mushrooms, fondant potatoes	\$58

### ***Side plates***

<b>Potato</b> Whipped potatoes, double cream & butter	\$17
<b>Chips</b> Royal blue potatoes, rosemary, salt & vinegar	\$15.5
<b>Greens</b> Asparagus, broccolini & charred sprouts	\$16.5
<b>Leaves</b> Iceberg wedge, heirloom tomatoes, baby cucumber & lime dressing	\$15

### ***Final plates***

<b>Tommy</b> Strawberries, Cointreau & vanilla ice cream	\$22
<b>Chocolate "menage a trois"</b> Dark, milk & white chocolate textures	\$24
<b>Mango</b> Mousse, salad with kaffir lime & ice cream	\$24