

## OYSTERS

Start your oyster bar experience with one  
of our OYSTER SHOTS!

**Non-Alcoholic:** *Bloody Caesar, Verdita, Cucumber & Ponzu,  
Green Gazpacho*

**Spirit Based:** *Original, Margarita, Tokyo Ginger, Mojito*

All of our oysters are shucked to order & are  
sourced directly from the farmers.

Minimum order 2 per region

Natural / Mignonette

Sydney Rock

Pambula, *South Coast NSW (gf)* .....ea 4.5

Merimbula, *South Coast NSW (gf)* .....ea 4.5

Wonboyn, *South Coast NSW (gf)* .....ea 4.5

Pacific

St Helen, *Tasmania (gf)* .....ea 4.5

Coffin Bay, *SA (gf)* .....ea 4.5

Kilpatrick

Bacon & Worcestershire sauce (*gf*) .....ea 4.5

## CAVIAR

Blinis with Kaluga queen imperial caviar (2.5g) .....24

Kaluga queen imperial caviar served with blinis & caviar garnish  
(30/50g) ..... 180/280

## SHELLFISH

King prawns (*gf*) .....(300g/500g) 35/50

Moreton Bay bug (*gf*) ..... 39

Blue swimmer crab (*gf*) .....24

Local rock lobster (*gf*) .....(half/full) MP

## RAW

Seared tuna, cucumber, edamame, seaweed salad ..... 23

Sashimi, pickled ginger, wasabi, organic soy (small/large) .....22/40

Scallops, yuzu, togarashi chilli, chives ..... 24

## SMALL BITES

San choy bau, wagyu beef, tiger prawns, peanuts, chilli & witlof .... each 7

Vegetable crudites, pea & mint dip, herb oil (*gf*) .....12

Spanner crab on toast, candied lemon .....12

Mushroom, thyme, parmesan arancini (4) .....14

Whiting tacos, cabbage slaw, siracha mayo, tomato salsa (2) .....20

## STARTERS

Heirloom tomatoes, goat's cheese, basil oil, crostini ..... 22

Kingfish ceviche, avocado, tomato, taro chips ..... 24

Charred grilled octopus, roast pickled beetroot, nduja (*gf*) ..... 24

Salt & pepper calamari, lemon, aioli .....24

Seared sea scallops, Ruby grapefruit, jamon, herb oil (*gf*) .....30

## GRILL & MAINS

Cone Bay barramundi, charcoal roasted cauliflower, turmeric dressing,  
almonds (*gf*) ..... 40

Grilled king prawns, capers, lemon, brown butter,  
espelette pepper (5) (*gf*) .....48

Beer battered flathead, chips, tartare sauce, lemon .....36

Linguini with Tiger prawns, cherry tomatoes, chilli,  
confit garlic, white wine, basil .....38

Tajima wagyu rump MB6 (280g), Café de Paris butter (*gf*) .....39

Scotch fillet, Little Joe's MB4+ (300g), horseradish (*gf*) .....47

Surf and turf, Tajima wagyu rump (280g), king prawn,  
seaweed butter .....59

## TO SHARE

Steamed Kinkawooka mussels, coconut, tamarind .....1Kg 35

Whole baby snapper 700g, Asian greens, wasabi & ginger dressing... 65

Live rock lobster (NSW) 1kg, saltbush, finger lime ..... MP

SCOB Platter - Sydney rock & pacific oysters, king prawns, blue  
swimmer crab, Moreton Bay bug, scallops, tuna,  
cucumber, edamame, seaweed salad, accompaniments .....180

## SIDES

Mixed marinated olives (*gf*) .....7

Sourdough bread plate ..... 8

Garlic bread ..... 8

Roasted chat potatoes, confit garlic (*gf*) ..... 12

Chips, chilli & rosemary salt .....11

Steamed broccolini, capers, eschallots (*gf*) ..... 12

Rocket, parmesan salad (*gf*) ..... 12

## DESSERTS

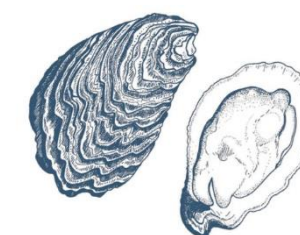
Lemon posset, raspberry compote .....15

Mango and passionfruit Eton mess (*gf*) .....15

Affogato, vanilla bean ice cream & espresso with  
Frangelico or Amaretto (*gf*) .....16

Selection of handmade Kakawa chocolates (*gf*) .....18

Cheese plate - Le Conquérant camembert (Fra), Pyengana  
clothbound cheddar (Tas), Berry's Creek Bellingham blue (Vic),  
guava paste, sea salt bark ..... 28



10% surcharge applies on Saturday & Sunday,  
15% on Public Holidays