

## 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

Angasi

Pambula, South Coast NSW (gf).....ea	5.5
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Kilpatrick

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

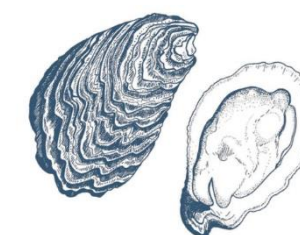
Steamed Kinkawooka mussels, coconut, tamarind.....	1Kg 35
Whole kingfish 700g, Asian greens, wasabi & ginger dressing.....	65
Live rock lobster (NSW) 1kg, saltbush, finger lime.....	MP
SCOB Platter - Sydney rock & pacific oysters, king prawns, blue swimmer crab, Moreton Bay bug, scallops, tuna, cucumber, 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), quince, sea salt bark.....	28



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