

OYSTERS

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

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

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

Nelson Bay, *North Coast NSW (gf)*ea 4.5

Pacific

Coffin Bay, *SA (gf)*ea 4.5

Smoky Bay, *SA (gf)*ea 4.5

Angasi

Pambula, *South Coast NSW (gf)*ea 5.5

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) 160/260

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

Tuna, cucumber, edamame, seaweed salad23

King salmon, roe, nasturtiums, wasabi oil23

Scallops, yuzu, togarashi chilli, chives24

SMALL BITES

San choy bau, wagyu beef, tiger prawns, peanuts,
chilli & witlof ea 6

Mushroom, thyme, parmesan arancini (4)14

White taramasalata, pickled mussels, crisp flatbread 9

Tasmanian scallop, betel leaf, shallot, ginger, chilli (*gf*)ea 10

Snow crab, picked fennel, lemon aioli, toast12

Whiting tacos, red cabbage slaw, jalapeno mayo (2)20

STARTERS

Beetroot, goat curd, smoked almond dukkah, parsley20

Cured kingfish, radish, green chilli, citrus vinaigrette (*gf*)24

Charred octopus, smoked Romesco, coriander salsa verde (*gf*)22

Crisp fried calamari, garlic, chilli, parsley, lemon, aioli24

Smoked duck breast salad, pickled grapes, capers, watercress (*gf*)26

GRILL & MAINS

Cone Bay barramundi, roasted artichoke, sauce vierge,
fennel pollen (*gf*)40

Grilled king salmon, roasted carrots, green harissa (*gf*)40

Split grilled king prawns, capers, lemon, brown butter,
espelette pepper (5) (*gf*)48

Beer battered flathead, chips, tartare sauce, lemon36

Linguini with Tiger prawns, cherry tomatoes, chilli,
confit garlic, white wine, basil38

Spaghetti with vongole, chilli, pangrattato36

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

Grainge Sirloin Signature 3+ 250g, watercress, horseradish (*gf*)47

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

TO SHARE

Steamed Kinkawooka mussels, fennel, leek 1KG 35

Whole John Dory, spring peas, asparagus,
toasted sesame dressing 75

Live rock lobster (NSW) 1kg, salt bush, finger lime MP

SCOB Platter - Sydney rock & pacific oysters, king prawns, blue
swimmer crab, Moreton Bay bug, Tasmanian scallops, tuna,
cucumber, edamame, seaweed salad, accompaniments180

SIDES

Sourdough bread plate 6

Mixed marinated olives7

Garlic bread7

Roasted chat potatoes, confit garlic (*gf*)11

Chips, chilli & rosemary salt11

Steamed broccolini, capers, eschallots (*gf*)11

Mixed leaf, soft herb salad (*gf*)11

Rocket, parmesan salad (*gf*)11

DESSERTS

Passionfruit brulee tart, vanilla Chantilly cream15

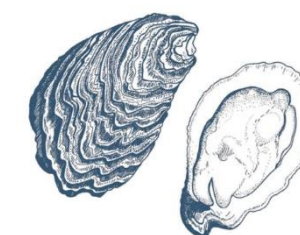
Chocolate, hazelnut delice, orange caramel15

Seasonal berries, yoghurt sorbet, meringue, pistachio (*gf*)15

Affogato, vanilla bean ice cream & espresso with
Frangelico or Amaretto (*gf*)15

Selection of handmade Kakawa chocolates (*gf*)15

Cheese plate - Le Conquéant camembert (Fra), Pyengana
clothbound cheddar (Tas), Berry's Creek Bellingham blue (Vic),
quince, sea salt bark 25



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