

CAVIAR, OYSTERS & RAW

SHELL HOUSE SIGNATURE MARTINI 38 <i>Never Never oyster shell gin, Tanqueray, Noilly Prat burnt lemon oil served with Oscietra Caviar and pickled onion</i>		CRAB & CAVIAR 70 <i>spanner crab, oscietra caviar, cultured cream</i>	OYSTERS   SYDNEY ROCK 7.5 <i>fingerlime &amp; verjus mignonette</i>
NV Perrier Jouët Grand Brut gls 39		OSCIETRA 30gm 230	SCALLOP ON SCALLOP 15 <i>scallop, potato, chives add oscietra caviar</i>
NV G.H. Mumm Grand Cordon Rose gls 48		BELUGA 30gm 260 <i>served with cultured cream &amp; chickpea blini</i>	FRUITS DE MER MP <i>selection of fresh delicacies from the sea</i>
2014 Perrier Jouët Belle Epoque gls 98			

SNACKS

CRULLER 12 <i>whipped fish roe, white anchovy</i>	
PICKLED MUSSELS 14 <i>white onion, mujdei</i>	
SCAMPI 44 <i>pumpkin, brioche, pepita salt</i>	
ABALONE 34 <i>shiitake, chicken fat</i>	
WAGYU PASTRAMI 20 <i>pickles, hot sauce</i>	
WHOLEWHEAT SOURDOUGH 6 <i>cultured butter</i>	

VEGETABLES

COAL ROASTED BEETROOT 38 <i>black fungus, blueberry, chive</i>	
EGGPLANT 36 <i>smoked tomato, picada, ajo blanco</i>	
CABBAGE 36 <i>cashew, ricotta, goats curd</i>	
LEEEKS 36 <i>smoked sour cream, hazelnut, sheep milk feta</i>	

FISH & SHELLFISH

CORAL TROUT 48 <i>lemon, olive oil 150gm</i>	
MAHI-MAHI 72 <i>chermoula, rainbow chard, roman bean</i>	
KING GEORGE WHITING 64 <i>mussels, celery, saffron</i>	
FLOUNDER 88 <i>almondine, curry leaf</i>	
MORETON BAY BUGS 82 <i>lime &amp; espelette butter add freshly grated bottarga</i>	+12

PASTA

ORECCHIETTE 42 <i>mushroom, almond, sourdough</i>	
AGNOLOTTI 40 <i>goats curd, zucchini, pistachio</i>	
CASARECCE 40 <i>pork, fennel seed, brassica</i>	
LINGUINE 65 <i>urchin, caviar, lemon</i>	
RISOTTO 38 <i>ebi prawn, roasted butter</i>	

STARTERS

SNAPPER CRUDO 38 <i>macadamia, mandarin, chilli</i>	
SPANNER CRAB 42 <i>fennel, tomato, grapefruit</i>	
FREMANTLE OCTOPUS 40 <i>potato, lemon, garlic</i>	
WAGYU BRESAOLA 38 <i>horseradish, fig, watercress</i>	
RAW BEEF 38 <i>smoked oyster, onion, buckwheat</i>	

MEAT

LAMB 74 <i>butter beans, cime di rapa, anchovy</i>	
COAL ROASTED SPATCHCOCK 60 <i>romesco, braised lettuce, smoked garlic</i>	
AGED PORK 70 <i>cipollini onion, currant, vin cotto</i>	
HANGER STEAK 48 <i>jus, mustard 180gm</i>	
SCOTCH FILLET 96 <i>jus, mustard 300gm</i>	
DRY AGED SIRLOIN 110 <i>on the bone 500gm</i>	

FOR THE TABLE

MURRAY COD MP <i>fennel, citrus, pollen</i>	
GRILLED SOUTHERN ROCK LOBSTER MP <i>calabrian chilli, purslane</i>	
SMOKED AND AGED DUCK 140 <i>duck leg rilette, witlof, orange</i>	
COPPER TREE FARM 220 DAIRY COW DELMONICO <i>900gm</i>	

SIDES

RED FIRE LETTUCE 16 <i>herbed salad cream, horseradish</i>	
GLAZED CARROTS 18 <i>chickpea, rosemary</i>	
ROASTED POTATO 18 <i>marjoram, fried garlic</i>	
RUNNER BEANS 18 <i>macadamia, lemon</i>	

DESSERTS

GRAPEFRUIT 20 <i>salted milk, buttermilk, lemon, thyme</i>	MILLE FEUILLE 24 <i>chestnut, apple, smoked vanilla</i>	SELECTION OF 3 OR 5 CHEESES 45 / 60 <i>served with accompaniments</i>
BONÉT 28 <i>caramelised white chocolate, coffee, truffle</i>	BABA 26 <i>banana, rum, burnt honey</i>	WARM MADELEINES 10



DINING ROOM  
& TERRACE

credit card payments incur a 2% processing fee  
a 10% gratuity is added for groups of 6 or more guests