

## CAVIAR, OYSTERS &amp; RAW

SHELL HOUSE SIGNATURE MARTINI <i>Tanqueray &amp; Never Never oyster shell gins, Noilly Prat, burnt lemon oil served with oscietra caviar &amp; pickled onion</i>	38	MUD CRAB TART <i>palm hearts, smoked sour cream add oscietra caviar</i>	65	OYSTERS   SYDNEY ROCK <i>fingerlime &amp; verjus mignonette</i>	7.5
NV Perrier Jouët Grand Brut NV Perrier Jouët Blason Rose	gls 39 gls 49	CRAB & CAVIAR <i>spanner crab, oscietra caviar, cultured cream</i>	+30 70	SCALLOP ON SCALLOP <i>scallop, potato, chives add oscietra caviar</i>	15 +15
2014 Perrier Jouët Belle Epoque	gls 98	OSCIETRA 30gm BELUGA 30gm <i>served with cultured cream &amp; chickpea blini</i>	230 260	FRUITS DE MER <i>a selection of fresh delicacies from the sea</i>	MP

## SNACKS

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

## STARTERS

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

## VEGETABLES

COAL ROASTED BEETROOT <i>black fungus, blueberry, chive</i>	38
EGGPLANT <i>smoked tomato, picada, ajo blanco</i>	36
CABBAGE <i>cashew, ricotta, goats curd</i>	36
LEEKs <i>smoked sour cream, hazelnut, sheep milk feta</i>	36
ROASTED LIONS MANE <i>cipollini, grilled greens</i>	58

## PASTA

ORECCHIETTE <i>mushroom, almond, sourdough</i>	42
LOBSTER AGNOLOTTI <i>geraldton wax, SA squid &amp; its ink</i>	72
CASARECCE <i>pork, fennel seed, brassica</i>	40
LINGUINE <i>urchin, caviar, lemon</i>	65
RISOTTO <i>ebi prawn, roasted butter</i>	38

## FOR THE TABLE

GIANT QLD GROUPER <i>celeriac, cockles, soy, wild garlic</i>	MP
FLOUNDER <i>almondine, curry leaf</i>	MP
SMOKED AND AGED DUCK <i>duck leg rilette, witlof, orange</i>	140
COPPER TREE FARM DAIRY COW DELMONICO <i>on the bone 900gm</i>	220

## FISH &amp; SHELLFISH

CORAL TROUT <i>lemon, olive oil 150gm</i>	48
SWORDFISH <i>chermoula, rainbow chard, roman bean</i>	72
KING GEORGE WHITING <i>mussels, celery, saffron</i>	64
SURF CLAMS <i>mushroom XO, sea vegetables</i>	68
MORETON BAY BUGS <i>lime &amp; espelette butter add freshly grated mojama</i>	82 +12
GRILLED SOUTHERN ROCK LOBSTER <i>calabrian chilli, purslane</i>	MP

## MEAT

GLAZED LAMB BELLY <i>turnip, celtuce</i>	68
COAL ROASTED SPATCHCOCK <i>romesco, braised lettuce, smoked garlic</i>	60
AGED PORK <i>eschalot, currants, vin cotto</i>	70
HANGER STEAK <i>jus, mustard 180gm</i>	48
SCOTCH FILLET <i>jus, mustard 300gm</i>	96
DRY AGED SIRLOIN <i>on the bone 500gm</i>	110

## SIDES

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

## DESSERTS

LEMON <i>olive oil, limoncello, meringue</i>	24	MILLE FEUILLE <i>hazelnut, salted caramel, mascarpone</i>	24	SELECTION OF 3 OR 5 CHEESES <i>served with accompaniments</i>	45 / 60
BONÉT <i>caramelised white chocolate, coffee, truffle</i>	28	STEAMED QUINCE PUDDING <i>cardamom, clotted cream</i>	26	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