

## CAVIAR, OYSTERS &amp; RAW

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

## SNACKS

|  |    |
|--|----|
| CRULLER<br><i>whipped fish roe, white anchovy</i>    | 12 |
| PISTACHIO TART<br><i>black olive, goats curd</i>     | 12 |
| RAW PRAWN<br><i>dessert lime, aleppo, dried tuna</i> | 12 |
| PICKLED MUSSELS<br><i>white onion, mujdei</i>        | 14 |
| SCAMPI<br><i>pumpkin, brioche, pepita salt</i>       | 44 |
| ABALONE<br><i>shiitake, chicken fat</i>              | 34 |
| WAGYU PASTRAMI<br><i>pickles, hot sauce</i>          | 20 |

## BREADS

|  |    |
|--|----|
| WARMED POTATO BREAD<br><i>smoked oyster butter</i> | 15 |
| WHOLEWHEAT SOURDOUGH<br><i>cultured butter</i>     | 6  |

## STARTERS

|  |    |
|--|----|
| ROCKY POINT COBIA<br><i>kohlrabi, white onion, horseradish</i> | 38 |
| SPANNER CRAB<br><i>fennel, tomato, grapefruit</i>              | 42 |
| FREMANTLE OCTOPUS<br><i>potato, lemon, garlic</i>              | 40 |
| WAGYU BRESAOLA<br><i>horseradish, melon, watercress</i>        | 38 |
| RAW BEEF<br><i>spiced tomato, buckwheat, buffalo feta</i>      | 38 |
| JERUSALEM ARTICHOKE<br><i>taleggio, walnut, agrodolce</i>      | 38 |

## VEGETABLES

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

## PASTA

|   |    |
|---|----|
| ORECCHIETTE<br><i>mushroom, almond, sourdough</i>                 | 42 |
| LOBSTER AGNOLOTTI<br><i>geraldton wax, SA squid &amp; its ink</i> | 74 |
| CASARECCE<br><i>pork, fennel seed, brassica</i>                   | 40 |
| TAGLIATELLE<br><i>olasagasti anchovy, wild garlic, yolk</i>       | 38 |
| FREGOLA<br><i>mussel, surf clam, tarragon</i>                     | 44 |

## FOR THE TABLE

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

## FISH &amp; SHELLFISH

|  |           |
|--|-----------|
| CORAL TROUT<br><i>spring pea, buttermilk, olive oil</i>                              | 54        |
| BLUE MACKEREL<br><i>piquillo, pine nut, aged balsamic</i>                            | 48        |
| SWORDFISH<br><i>chermoula, rainbow chard, roman bean</i>                             | 72        |
| JOHN DORY<br><i>pickled cape gooseberry, almond, fennel</i>                          | 68        |
| MORETON BAY BUGS<br><i>lime &amp; espelette butter<br/>add freshly grated mojama</i> | 82<br>+12 |
| GRILLED SOUTHERN ROCK LOBSTER<br><i>calabrian chilli, purslane</i>                   | MP        |

## MEAT

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

## SIDES

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

## DESSERTS

|  |    |  |    |  |         |
|--|----|--|----|--|---------|
| LEMON<br><i>olive oil, limoncello, meringue</i>              | 24 | MILLE FEUILLE<br><i>hazelnut, salted caramel, mascarpone</i> | 24 | SELECTION OF 3 OR 5 CHEESES<br><i>served with accompaniments</i> | 45 / 60 |
| BONÉT<br><i>caramelised white chocolate, coffee, truffle</i> | 28 | CHOCOLATE<br><i>cocoa nib, sobacha, jersey milk</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