

CAVIAR, OYSTERS & RAW

SHELL HOUSE SIGNATURE MARTINI <i>Tanqueray & Never Never oyster shell gins, Noilly Prat, burnt lemon oil served with oscietra caviar & pickled onion</i>	38	MUD CRAB TART <i>palm hearts, smoked sour cream add oscietra caviar</i>	65	OYSTERS SYDNEY ROCK <i>fingerlime & 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 & 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
PISTACHIO TART <i>black olive, goats curd</i>	12
RAW PRAWN <i>dessert lime, aleppo, dried tuna</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>	22

BREADS

WARMED POTATO BREAD <i>smoked oyster butter</i>	15
SEEDED SOURDOUGH <i>cultured butter</i>	6

STARTERS

ROCKY POINT COBIA <i>kohlrabi, white onion, horseradish</i>	38
SPANNER CRAB <i>fennel, tomato, grapefruit</i>	42
FREMANTLE OCTOPUS <i>potato, lemon, garlic</i>	40
WAGYU BRESAOLA <i>horseradish, melon, watercress</i>	38
RAW BEEF <i>spiced tomato, buckwheat, buffalo feta</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
LEEKES <i>smoked sour cream, hazelnut, sheep milk feta</i>	36
ROASTED LIONS MANE <i>cipolini, grilled greens</i>	58

PASTA

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

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 & SHELLFISH

MURRAY COD <i>spring pea, buttermilk, olive oil</i>	54
BLUE MACKEREL <i>piquillo, pine nut, aged balsamic</i>	48
SWORDFISH <i>chermoula, rainbow chard, roman bean</i>	68
JOHN DORY <i>celery heart, almond, fennel</i>	68
MORETON BAY BUGS <i>lime & 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 KUROBUTA PORK <i>eschalot, currants, vin cotto</i>	70
HANGER STEAK <i>jus, mustard 180gm</i>	52
SCOTCH FILLET <i>jus, mustard 300gm</i>	86
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	CHOCOLATE <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*