

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>	8.5
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>	16 +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
PUMPKIN SKEWER <i>sunflower, carob, spiced leaf</i>	15
PICKLED MUSSELS <i>white onion, mujdei</i>	16
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>	8

STARTERS

ABROLHOS SCALLOP <i>fermented cumquat, pickled chilli, aged vermouth</i>	38
SPANNER CRAB <i>fennel, tomato, grapefruit</i>	42
FREMANTLE OCTOPUS <i>parsnip, chermoula, roast grape</i>	40
WAGYU BRESAOLA <i>horseradish, melon, agretti</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
LEEKS <i>smoked sour cream, hazelnut, sheep milk feta</i>	34
CAULIFLOWER <i>mimolette, cashew, pickled shimeji</i>	36

PASTA

GNOCCHI A LA ROMANO <i>albacore xo, macadamia, zucchini</i>	42
LOBSTER AGNOLOTTI <i>geraldton wax, SA squid & its ink</i>	74
MAFALDINE <i>milk braised lamb, green olive, rosemary</i>	42
RISOTTO <i>blue swimmer crab, champagne, mascarpone</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 sausage, witlof, orange</i>	145
COPPER TREE FARM DAIRY COW DELMONICO <i>on the bone 900gm</i>	225

FISH & SHELLFISH

MURRAY COD <i>snow pea, buttermilk, olive oil</i>	58
BLUE MACKEREL <i>piquillo, pine nut, aged balsamic</i>	48
SWORDFISH <i>goolwa pipis, cuttlefish, sunrose</i>	68
BLUE EYE COD <i>pickled walnuts, rainbow chard, ebi prawn</i>	72
MORETON BAY BUGS <i>lime & espelette butter add freshly grated mojama</i>	84 +12
GRILLED SOUTHERN ROCK LOBSTER <i>calabrian chilli, purslane</i>	MP

MEAT

GUNDAGAI LAMB <i>fig, celeriac, cimi de rappa</i>	68
COAL ROASTED SPATCHCOCK <i>romesco, braised lettuce, smoked garlic</i>	60
AGED KUROBUTA PORK <i>eschalot, currants, vin cotto</i>	74
HANGER STEAK <i>jus, mustard 180gm</i>	58
SCOTCH FILLET <i>jus, mustard 300gm</i>	86
DRY AGED SIRLOIN <i>watercress, confit garlic 500gm</i>	115

SIDES

RED FIRE LETTUCE <i>herbed salad cream, horseradish</i>	16
HEIRLOOM CARROT <i>sheep milk, heather honey, spiced seed</i>	20
ROASTED POTATO <i>marjoram, fried garlic</i>	20
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*