

CAVIAR, OYSTERS & RAW						
SHELL HOUSE SIGNATURE MARTINI	38	OSCIETRA	30gm	230	OYSTERS SYDNEY ROCK	8.5
Tanqueray & Never Never oyster shell gins,		BELUGA	30gm	260	fingerlime & verjus mignonette	
Noilly Prat, burnt lemon oil		served with cultured cream & chickpea blini			SCALLOP ON SCALLOP	16
served with oscietra caviar & pickled onion					scallop, potato, chives	
NV Perrier Jouët Grand Brut	gls 39	CRAB & CAVIAR		70	add oscietra caviar	+15
NV Perrier Jouët Blason Rose	gls 49	spanner crab, oscietra caviar, cultured cream				
					FRUITS DE MER	MP
2014 Perrier Jouët Belle Epoque	gls 98	SURF CLAMS		65	a selection of fresh delicacies from the sea	
		black garlic, rye, sea greens				

SNACKS		VEGETABLES		FISH & SHELLFISH	
COMTE TART	12	COAL ROASTED BEETROOT	38	MURRAY COD	58
<i>burnt onion, heather honey</i>		<i>black fungus, blueberry, chive</i>		<i>snow pea, buttermilk, olive oil</i>	
CRULLER	12	EGGPLANT	36	BLUE MACKEREL	48
<i>whipped fish roe, white anchovy</i>		<i>smoked tomato ezme, spiced seeds</i>		<i>piquillo, pine nut, aged balsamic</i>	
ULLADULLA SWORDFISH	20	CABBAGE	36	STEAMED CORAL TROUT	MP
<i>palm heart, nasturtium</i>		<i>cashew, ricotta, goats curd</i>		<i>young leek, braised almond, sauce vin jaune</i>	
BLUEFIN TUNA	20	ROMANO PEPPERS	34	MORETON BAY BUGS	84
<i>bullhorn pepper, brioche</i>		<i>radicchio, sheeps milk, agrodolce</i>		<i>lime & espelette butter</i>	+12
WAGYU BRESAOLA	16			<i>add freshly grated mojama</i>	
DUCK LIVER	18	PASTA		MEAT	
<i>wattleseed, pedro ximenez</i>		RISOTTO	38	MARGRA LAMB TOMAHAWK	74
WAGYU PASTRAMI	24	<i>king brown mushroom, creme fraiche, pecorino</i>		<i>globe artichoke, grilled lettuce, gordal olive</i>	
		BLUE SWIMMER CRAB TORTELLINI	78	GLENORIE SPATCHCOCK	72
		<i>asparagus, butter poached scallops, trout roe</i>		<i>buffalo milk, fig, pickled walnuts</i>	
BREADS		WA YABBIES LINGUINI	52	AGED KUROBUTA PORK	78
WARMED POTATO BREAD	15	<i>surf clams, roast chicken butter</i>		<i>eschalot, currants, vin cotto</i>	
<i>smoked oyster butter</i>		PACCHERI	44	HANGER STEAK	58
SEEDED SOURDOUGH	8	<i>wild boar genovese, saltbush, guanciale</i>		<i>jus, mustard</i>	180gm
<i>cultured butter</i>				SCOTCH FILLET	86
STARTERS		FOR THE TABLE		<i>jus, mustard</i>	300gm
RAW SCALLOP	38	COAL ROASTED JOHN DORY	MP	DRY AGED SIRLOIN	115
<i>pomelo, white cucumber, smoked cream</i>		<i>biqhuino butter, stinging nettle</i>		<i>watercress, confit garlic</i>	500gm
BBQ BONITO	42	SMOKED AND AGED DUCK	155	SIDES	
<i>black tomato, melon, fermented chilli</i>		<i>duck leg sausage, witlof, orange</i>		RED FIRE LETTUCE	16
FREMANTLE OCTOPUS	40	COPPER TREE FARM	255	<i>herbed salad cream, horseradish</i>	
<i>spiced potato, caper, kohlrabi</i>		DAIRY COW DELMONICO		HEIRLOOM CARROT	20
BERKSHIRE PORK COLLAR	38	<i>on the bone</i>	900gm	<i>sheep milk, heather honey, spiced seed</i>	
<i>white anchovy, broad beans, puntarella</i>		GRILLED SOUTHERN ROCK LOBSTER	MP	ROASTED POTATO	20
RAW BEEF	38	<i>calabrian chilli, purslane</i>		<i>marjoram, fried garlic</i>	
<i>spiced tomato, buckwheat, buffalo feta</i>				RUNNER BEANS	18
				<i>macadamia, lemon</i>	
				CAULIFLOWER BLOSSOM	18
				<i>ajo blanco, butter beans</i>	

DESSERTS					
LEMON	24	MILLE FEUILLE	24	SELECTION OF 3 OR 5 CHEESES	45 / 60
<i>olive oil, limoncello, meringue</i>		<i>hazelnut, salted caramel, mascarpone</i>		<i>served with accompaniments</i>	
BONÉT	28	CHOCOLATE	26	WARM MADELEINES	10
<i>caramelised white chocolate, coffee, truffle</i>		<i>cocoa nib, sobacha, jersey milk</i>			



DINING ROOM
& TERRACE

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