

## CAVIAR, OYSTERS &amp; RAW

SHELL HOUSE SIGNATURE MARTINI <i>Tanqueray &amp; Papa Salt gins, Noilly Prat, burnt lemon oil served with oscietra caviar &amp; pickled onion</i>	38	OSCIETRA 30gm	230	OYSTERS   SYDNEY ROCK <i>pepperberry &amp; verjus mignonette</i>	8
NV RUIPART BRUT <i>Reims, FRA</i>	gls 50	KALUGA 30gm	260	ABROLHOS ISLAND SCALLOP <i>marigold vinegar, mandarin oil</i>	18
NV PERRIER-JOUËT 'GRAND BRUT' <i>Reims, FRA</i>	gls 39	CRAB & CAVIAR <i>spanner crab, oscietra caviar, cultured cream</i>	70	FRUITS DE MER <i>a selection of responsibly sourced seafood from the Australian coast</i>	MP
		TODAY'S RAW FISH PLATE <i>sicillian style, wakame cider vinegar, olive oil</i>	MP		

## SNACKS

JERVIS BAY MUSSELS <i>cucumber escabeche, padron pepper</i>	32
COMTE TART <i>burnt onion, heather honey</i>	12
SALAMI COTTO <i>gnocco fritto, aged cheddar, hot honey</i>	10
HAND PICKED MUD CRAB <i>fried potato, finger lime, smoked pearls</i>	38
DUCK LIVER <i>wattleseed, pedro ximenez</i>	18
WAGYU PASTRAMI <i>pickles, hot sauce</i>	24

## BREADS

COAL GRILLED DAMPER <i>saltbush &amp; oregano butter</i>	15
SEEDED SOURDOUGH <i>cultured butter</i>	8

## STARTERS

YELLOWFIN TUNA TARTARE <i>horseradish, caper, watermelon</i>	38
TASMANIAN OCTOPUS <i>potato rouille, tuna nduja, grilled agretti</i>	42
MARINATED PERSIMMON <i>buffalo ricotta, pumkin seed, autumn leaves</i>	32
RAW BLACK ANGUS BEEF <i>tomato, parmesan, malted onions</i>	40

## VEGETABLES

WILD MUSHROOMS <i>cured egg, roasted kelp, black garlic</i>	36
GRILLED LEEKS <i>raclette, aged balsamic, lemon thyme</i>	40
ROASTED HISPI CABBAGE <i>broccoli leaf, smoked almond, soured cream</i>	32
SMOKED BEETROOT <i>black fungus, blackberry, chive</i>	34

## PASTA

RISOTTO <i>scampi, shelfish butter, cream fraiche</i>	48
LASAGNE BIANCA <i>wild boar, pecorino, oregano</i>	44
WA MARRON CAPELLINI <i>wild garlic, basil</i>	68
BLUE SWIMMER CRAB TORTELLINI <i>baby zucchini, butter poached scallops, trout roe</i>	78

## FISH &amp; SHELLFISH

MURRAY COD <i>shaved southern calamari, bonito butter, fennel</i>	68
TURBOT CHOP <i>roasted chicken sauce, café de paris butter</i>	78
KING GEORGE WHITING <i>shishito pepper agrodolce, black lime, lovage</i>	55
MORETON BAY BUGS <i>charcuterie xo butter, herbs de provence</i>	84
COAL ROASTED WHOLE FISH <i>vadouvan pil pil sauce, mustard greens</i>	MP
GRILLED SOUTHERN ROCK LOBSTER <i>sauce of champagne &amp; caviar</i>	MP

## MEAT

DRY AGED COPPERTREE FARM PORK CHOP <i>black sapphire grapes, radicchio, violet mustard</i>	65
GLAZED MARGRA LAMB NECK & BELLY <i>burnt eggplant, tahini, lamb marrow bordelaise</i>	74
SOMMERLAD HERITAGE CHICKEN <i>pine mushrooms, tarragon, black truffle sauce</i>	105
SMOKED & AGED WOLLEMI DUCK <i>duck leg sausage, witlof, preserved cherries</i>	155

## STEAKS

WESTHOLME WAGYU HANGER STEAK <i>160gm</i>	58
O'CONNOR GRASS FED SCOTCH FILLET <i>400gm</i>	96
1824 WAGYU SIRLOIN ON BONE <i>500gm</i>	125
STANBROKE WAGYU RIB EYE <i>900gm</i>	255

ALL STEAKS COME WITH JUS &amp; CONDIMENTS

## SIDES

RED FIRE LETTUCE <i>oregano dressing, horseradish</i>	16
GLAZED CARROTS <i>sheep milk, toasted grains</i>	20
POTATO GALETTE <i>fried garlic, marjoram</i>	20
HEIRLOOM ZUCCHINI <i>preserved lemon, macadamia</i>	18

## DESSERTS

QUEEN GARNET PLUM <i>yuzushu, perilla, yoghurt sorbet</i>	24	CRÈME BRÛLÉE <i>muscovado ice cream, golden raisins</i>	28	SELECTION OF 3 OR 5 CHEESES <i>served with accompaniments</i>	45 / 60
SCORCHED PAVLOVA <i>lemon leaf ice cream, piel de sapo melon</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