

CAVIAR, OYSTERS & RAW

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

SNACKS

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

BREADS

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

STARTERS

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

VEGETABLES

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

PASTA

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

FISH & SHELLFISH

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

MEAT

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

STEAKS

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

ALL STEAKS COME WITH JUS & CONDIMENTS

SIDES

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

DESSERTS

FEIJOA 24 <i>yuzushu, perilla, yoghurt sorbet</i>	CRÈME BRÛLÉE 28 <i>muscovado ice cream, golden raisins</i>	SELECTION OF 3 OR 5 CHEESES 45 / 60 <i>served with accompaniments</i>
SCORCHED PAVLOVA 28 <i>lemon leaf ice cream, piel de sapo melon</i>	CHOCOLATE 26 <i>cocoa nib, sobacha, jersey milk</i>	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