

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

SNACKS		VEGETABLES		MEAT	
JERVIS BAY MUSSELS	32	WILD MUSHROOMS	36	DRY AGED KUROBUTA PORK CHOP	85
<i>cucumber escabeche, padron pepper - (A)</i>		<i>cured egg, roasted kelp, black garlic</i>		<i>black sapphire grapes, radicchio, violet mustard</i>	
COMTE TART	12	GRILLED LEEKS	40	GLAZED MARGRA LAMB NECK & BELLY	74
<i>burnt onion, heather honey</i>		<i>raclette, aged balsamic, lemon thyme</i>		<i>burnt eggplant, tahini, lamb marrow bordelaise</i>	
SALAMI COTTO	10	ROASTED HISPI CABBAGE	32	SOMMERLAD HERITAGE CHICKEN	105
<i>gnocco fritto, aged cheddar, hot honey</i>		<i>broccoli leaf, smoked almond, soured cream</i>		<i>pine mushrooms, black truffle sauce</i>	
HAND PICKED MUD CRAB	38	SMOKED BEETROOT	34	SMOKED & AGED WOLLEMI DUCK	155
<i>fried potato, finger lime, smoked pearls - (A)</i>		<i>black fungus, blackberry, chive</i>		<i>duck leg sausage, witlof, preserved cumquat</i>	
DUCK LIVER	18				
<i>wattleseed, pedro ximenez</i>					
WAGYU PASTRAMI	24				
<i>pickles, hot sauce</i>					
BREADS		PASTA		STEAKS	
COAL GRILLED DAMPER	15	RISOTTO	48	WESTHOLME WAGYU HANGER STEAK	58
<i>saltbush & oregano butter</i>		<i>scampi, shellfish butter, cream fraiche - (A)</i>		<i>160gm</i>	
SEEDED SOURDOUGH	8	LASAGNE BIANCA	44	O’CONNOR GRASS FED SCOTCH FILLET	96
<i>cultured butter</i>		<i>wild boar, pecorino, oregano</i>		<i>400gm</i>	
		WA MARRON CAPELLINI	68	1824 WAGYU SIRLOIN ON BONE	125
		<i>wild garlic, basil - (A)</i>		<i>500gm</i>	
		BLUE SWIMMER CRAB TORTELLINI	78	STANBROKE WAGYU RIB EYE	255
		<i>baby zucchini, butter poached scallops, trout roe - (M)</i>		<i>900gm</i>	
				ALL STEAKS COME WITH JUS & CONDIMENTS	

STARTERS		FISH & SHELLFISH		SIDES	
BLUEFIN TUNA TARTARE	38	MURRAY COD	68	RED FIRE LETTUCE	16
<i>horseradish, caper, watermelon - (A)</i>		<i>shaved southern calamari, bonito butter, fennel - (A)</i>		<i>oregano dressing, horseradish</i>	
TASMANIAN OCTOPUS	42	TURBOT CHOP	78	GLAZED CARROTS	20
<i>potato rouille, tuna nduja, purslane - (A)</i>		<i>roasted chicken sauce, café de paris butter - (M)</i>		<i>sheep milk, toasted grains</i>	
MARINATED PERSIMMON	32	KING GEORGE WHITING	55	POTATO GALETTE	20
<i>buffalo ricotta, pumkin seed, autumn leaves</i>		<i>shishito pepper agrodolce, black lime, lovage - (A)</i>		<i>fried garlic, marjoram</i>	
RAW BLACK ANGUS BEEF	40	MORETON BAY BUGS	84	HEIRLOOM ZUCCHINI	18
<i>tomato, parmesan, malted onions</i>		<i>xo butter, lemon - (A)</i>		<i>preserved lemon, macadamia</i>	
		COAL ROASTED WHOLE FISH	MP		
		<i>vadouvan pil pil sauce, mustard greens - (A)</i>			
		GRILLED SOUTHERN ROCK LOBSTER	MP		
		<i>sauce of champagne & caviar - (A)</i>			

DESSERTS					
FEIJOA	24	CRÈME BRÛLÉE	28	SELECTION OF 3 OR 5 CHEESES	45 / 60
<i>yuzushu, perilla, yoghurt sorbet</i>		<i>muscovado ice cream, golden raisins</i>		<i>served with accompaniments</i>	
SCORCHED PAVLOVA	28	CHOCOLATE	26	WARM MADELEINES	10
<i>lemon leaf ice cream, piel de sapo melon</i>		<i>cocoa nib, sobacha, jersey milk</i>			



DINING ROOM
& TERRACE

A= Australian Seafood, I=Imported Seafood, M= a combination of both
credit card payments incur a 2% processing fee
a 10% gratuity is added for groups of 6 or more guests