

SATURDAY 9TH SEPTEMBER

FIXED PRICE À LA CARTE MENU

3 Courses: \$140 per person

2 Courses: \$110 per person  
Monday – Thursday

T O S T A R T

HAND-PICKED AND DRESSED QUEENSLAND MUD CRAB, fermented chilli dressing, buckwheat crumpets NF	\$25 ea	BLACK RIVER CAVIAR CHURROS lemon cream, chive	5g / \$25 ea 10g / \$50 ea	TEMPURA PRAWNS, ponzu	\$9 ea
SYDNEY ROCK OYSTERS shucked to order		TROUT & HERRING ROE CHURROS lemon cream, chive	\$9 ea	FISH TACO, avocado, sour cream	\$8 ea
Natural	\$7 ea	BLACK RIVER CAVIAR served with blinis & traditional accompaniments	30g / \$200 50g / \$320	NARDIN ANCHOVY FILLETS, lemon, toasted sourdough NF DF	\$40
Lime ceviche	\$7 ea	BLACK RIVER CAVIAR ORIGIN: URUGUAY			
Tempura	\$7 ea				
Caviar	\$21 ea				

E N T R E E

ASPARAGUS AND GOAT CHEESE TARTLET, soft boiled egg, peas, preserved lemon V, NF		KING PRAWN SPAGHETTI NERO, garlic, tomberry, chilli oil, tarragon butter NF		POACHED WA MARRON, potato and lobster salad, finger lime, saltbush, saffron & orange beurre blanc, GF, NF	
TEMPURA ZUCCHINI FLOWERS, quattro formaggi, saffron aioli, pine nut & olive salsa v		75G HAND-PICKED AND DRESSED QUEENSLAND MUD CRAB, fermented chilli dressing, buckwheat crumpets NF		\$20 Supplement	
ABROLHOS ISLANDS SCALLOP CEVICHE, green tomato nam jim, chilli, roe, black sesame, coriander GF, NF, DF		\$60 Supplement		CATALINA STEAK TARTARE: jacks creek tenderloin, dijon aioli, cornichon, capers, eschalot, parsley, sourdough crouton DF, NF	
		YELLOW FIN TUNA TARTARE, crispy rice, chilli, trout roe, avocado, yuzu, sesame, furikake DF, NF		Add 5g Black River caviar	\$25 Supplement

M A I N S

TOMATO AND EGGPLANT TORTELLINI, buffalo ricotta, ajvar, ricotta salata V, NF		GLACIER 51 TOOTHFISH, smoked oyster ravioli, sugarloaf cabbage, pickled shimeji, thyme, seaweed, jamon consommé NF		DRY AGED WOLLEMI DUCK BREAST, white bean purée, pickled rhubarb, purple kale, cardamom jus GF, NF	
SYDNEY ROCK LOBSTER RISOTTO, cuttlefish, cherry truss tomato, soffritto, bottarga crumb, shellfish oil NF	\$80 Supplement	\$20 Supplement		ROASTED SUCKLING PIG, pineapple chutney, radicchio and walnut salad	\$60 supplement for 2 to share, \$120 for 1
SALTWATER BARRAMUNDI, spanner crab and celeriac remoulade, crispy polenta, broccoli purée, watercress NF, DF		WHOLE RAINBOW TROUT, pearl cous cous, pine nuts, pesto rosso, piquillo pepper, zucchini, parsley dressing		500G JACKS CREEK WAGYU SCOTCH FILLET MBS 9+ shoetring fries, cos salad, chimichurri, red wine jus	\$90 supplement for 2 to share, \$150 for 1 GF, NF
PAN FRIED SNAPPER, potato and garlic mash, lemon caper butter sauce GF, NF		LITTLE JOE GRASS FED BEEF TENDERLOIN, potato fondant, black garlic, puntarelle, salsa verde, red wine jus GF, NF			

S I D E S

Chips	\$16	Baby cos salad, avocado, tomato, butter milk dressing	\$18	Green beans, garlic butter, toasted almonds	\$18
Potato & garlic mash	\$14	Rocket, balsamic, parmesan	\$16	Sautéed broccolini, chilli, garlic, parmesan	\$18

D E S S E R T

VERJUICE POACHED PEAR, vanilla cream, ginger date pudding NF		QUINCE TERRINE, rose yoghurt tuile, quince sorbet VEGAN, DF, NF		AFFOGATO: espresso coffee, choice of liqueur, biscotti, vanilla ice cream	
CARAMELISED FIG, bitter caramel mousse, brik pastry, pistachio ice cream		CLASSIC LEMON TART, fresh raspberries, lemon mascarpone NF		FULL CHEESE SELECTION, quince paste, fruit bread	
BITTERSWEET CHOCOLATE GANACHE CIGAR, hazelnut praline cremeux, chocolate sorbet		STRAWBERRY VANILLA SPLICE, yoghurt sorbet, strawberry jelly GF			

EXECUTIVE CHEF: MARK AXISA

HEAD CHEF: ALAN O'KEEFFE

PASTRY CHEF: BERNY OSORIO

CATALINA