

Sourdough baguette <i>w/ cultured Organic butter & little french radish</i>	8
Ligurian Olives <i>Spices & herb marinated mediterranean olives</i>	12
Portarlington Mussels <i>Chablis & crème fraîche velouté w/ shallots, Sourdough and chive butter</i>	20
Rillettes of Burrawong duck <i>Pressed terrine of organic duck & Porc confit, fermented mushrooms & shallot croutons</i>	22
Parfait of Bannockburn liver confit <i>w/ a spiced red Bourguogne jelly and French pickles</i>	20
Ceviche of Coral Sea trout <i>Smoked pearl meat, compressed apple, daikon, citrus & orange blossom dressing</i>	20
Tartare of Charolais beef tenderloin <i>Beef fillet, Yolk cream, ponzu & Jerusalem artichoke crisps</i>	24
Poché-Grillé of Murray Cod <i>w/ lemon & Tasman mountain pepper crumble & warm horseradish Tartare sauce</i>	28



*Oysters are temperature controlled & strictly opened to order
(please note oysters are subject to availability)*

Rock Oysters

Moonlight Flat

Steve Feletti (Batemans Bay)

Moonlight Kisses	5
Clair de Lune	7
The Rusty wire	9
Rouge (5 year old)	9

Wapengo Rocks Wild organic oysters

Shane Buckley (Wapengo Lake)

6

Broadwater Oysters

Greg Carton & Sue McIntyre (Pambula/Merimbula)

5

Caviar by the gram or jar Served with pearls potato crisps

gm 30gm

Russian Osetra Sturgeon

8 195

Siberian Sturgeon

6 155

Caviar sandwich

Brioche, Cured & confit egg yolk, osetra caviar

16

The Pearl Caviar Experience (pre order 24hrs in advance)

Whole Butter Poached Southern Rock Lobster

100 gms Russian osetra caviar, 100 gms Siberian caviar

1450

