

Taste of the Sea Bar <i>New Zealand Scampi</i> <i>Mooloolaba Prawn</i> <i>Abrolhos Scallop</i>	34
King Crab <i>King crab, jalapeno & coriander, finger lime, dashi butter, oyster cream, caviar</i>	26
Ocean Trout <i>House-smoked trout, kohlrabi, crème fraise marigold, Geraldton wax, tofu shell</i>	18
Rillettes of Duck <i>Organic duck & pork confit, herb salad, apple, house pickles</i>	22
Beef Tartare <i>Tenderloin, egg yolk fudge, ponzu, sea succulents & house-made crisps</i>	29
Murray Cod <i>Lemon pepper crumble & warm horseradish tartare sauce</i>	26
Three Cheeses <i>Selection of cheeses w/ a compote of seasonal fruits & baguette</i>	24
Sourdough baguette & house butter <i>w/ cultured Organic butter</i>	8



Oysters & Caviar

De la mer à l'âme. (*From sea to soul*)

*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 6

Clair de Lune 8

The Rusty wire 9

Rouge (5 year old) 10

Broadwater Oysters

Greg Carton & Sue McIntyre (Pambula/Merimbula)

6

PACIFIC Oysters

Gazander Oysters

Steve & Carly Thomson (Little Douglas, SA)

6

Try a smoky Laphroaig 10yo oyster topping on any oyster 5

Caviar by the gram or jar Served with pearls potato crisps gm 30gm

Golden Osetra Sturgeon 11 195

Russian Osetra Sturgeon 13 220

Beluga 17 250

Caviar Sandwich 18

Brioche, crème fraiche, egg yolk fudge, chive, Osetra caviar

The Pearl Caviar Experience (pre order 24hrs in advance) 1450

Whole Butter Poached Southern Rock Lobster

100 gms Russian osetra caviar, 100 gms Siberian caviar