
Caviar Sandwich <i>Brioche, egg yolk, crème fraîche, Osetra caviar</i>	18
Hokkaido Scallop <i>Tempura potato, scallop ceviche, merlot finger lime, yuzu kosho</i>	18
Smoked Anchovy <i>Cantabrian anchovy, mascarpone, nduja, homemade fennel focaccia</i>	18
Beef Tartare <i>Cape Grim tenderloin, potato galette, native pepper</i>	18
Black Truffle Tart <i>King Island cheddar, Quail egg, chive, Oak Valley black truffle</i>	18
King Crab <i>Alaskan king crab, macadamia, wild garlic, horseradish</i>	28
Abalone <i>Green lip abalone, barley, Jerusalem artichoke, roasted chicken consommé</i>	28
Smoked Mussels <i>Portarlington mussels, vichyssoise, pernod, saffron</i>	28
Tharbogang Quail <i>Maitake mushroom, hazelnut, native pine</i>	34
Chocolate Tart <i>Bitter chocolate, sunchoke caramel, Osetra caviar</i>	18



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

PACIFIC Oysters

Gazander Oysters

Steve & Carly Thomson (Little Douglas, SA)

6

Caviar by the Jar - 30gram Served with Pearl's potato crisps

	<i>gm</i>	<i>Jar</i>
Golden Osetra Sturgeon		195
Russian Osetra Sturgeon	13	220
Beluga		280