

A la carte menu

Snacks

Umami Tea <i>Fresh and dried seasonal aromatics</i>	18
Tasmanian Long-Spined Sea Urchin <i>Brioche crisp, green apple, finger lime</i>	18
Kangaroo Island Scallop <i>Tempura potato, scallop ceviche, merlot fingerlime, yuzu kosho</i>	18
Mooloolaba King Prawn, <i>Pomme dauphine, tarragon, kaffir lime</i>	18

Signature dishes

Victorian Salad of the Season <i>Fresh and grilled, leaves, flowers and vegetables, oyster, horseradish, bergamot</i>	28
Port Lincoln Nannygai <i>King prawn, green daikon, watermelon radish, celeriac</i>	30
Corner Inlet Calamari <i>Caviar, non-glacé, chive, winter blossoms</i>	34
Stone Axe Wagyu Rib Eye <i>Parsnip, pickled kombu, seaweed jus</i>	42

Treat

Macadamia Financier (serves 2) <i>Vanilla ice cream, pine syrup, pouring cream</i>	34
---	----



Inverted brioche with cultured butter	10
---------------------------------------	----

ROCK Oysters

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

Wapengo Rocks Wild organic Shane Buckley (Wapengo Lake, NSW)	6.5
---	-----

Moonlight Flat
Steve Feletti (Batemans Bay, NSW)

Moonlight Kisses	6.5
------------------	-----

Clair de Lune	8
---------------	---

The Rusty Wire	9
----------------	---

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

Golden Osetra Sturgeon	<i>gm</i>	<i>Jar</i> 195
------------------------	-----------	-------------------

Russian Osetra Sturgeon	10	220
-------------------------	----	-----

Russian Beluga		280
----------------	--	-----

Caviar Sandwich <i>Brioche, egg yolk, crème fraiche, Osetra caviar</i>		18
---	--	----

