

A la carte menu

Snacks

Umami tea <i>Fresh and dried seasonal aromatics</i>	18
South Australian Sand Crab Sandwich <i>Toasted brioche, green apple, Victorian yuzu</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 and flowers, oyster, horseradish, mountain marigold</i>	28
New Zealand Alfonsino <i>King prawn, mussels, 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 <i>Vanilla ice cream, pine syrup, pouring cream</i>	18
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Inverted brioche bun with cultured butter	10
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ROCK Oysters

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

Wapengo Rocks Wild organic <i>Shane Buckley (Wapengo Lake, NSW)</i>	6.5
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Moonlight Flat
Steve Feletti (Batemans Bay, NSW)

Moonlight Kisses	6.5
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Clair de Lune	8
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The Rusty Wire	9
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Caviar by the Jar - 30gram *Served with Pearl's potato crisps*

	<i>gm</i>	<i>Jar</i>
Golden Osetra Sturgeon		195
Russian Osetra Sturgeon	10	220
Russian Beluga		280
Caviar Sandwich <i>Brioche, egg yolk, crème fraiche, Osetra caviar</i>		18