

Appellation Oysters

Served on ice w. yuzu honey mignonette and a side of horse radish emulsion

5 ea 30 half doz 55 doz

Try the freshest and most premium hand selected oysters, flown in directly by seaplane.

Australia's Oyster Coast comprises thirteen oyster-growing estuaries. Each estuary is a unique ecosystem producing oysters of different taste and appeal: Shoalhaven and Crookhaven Rivers, Clyde River, Tuross Lake, Wagonga Inlet, Wapengo Lake, Merimbula Lake, Pambula Lake and Wonboyn Lake.

Ask your waiter what we have on hand today to enjoy a full tasting experience complete with specific tasting notes to each estuary.

Appellation Oysters

The unique feature of a Rock Oyster is its innate ability to capture the merroir in which it grows. It's important to recognise that not all Rock Oysters are the same. In fact, it's beauty lies in its capacity to represent not only the environment in which it grows, but the farmer's ability to let it reveal its true nature too.

The following estuary guide reveals how diverse, and thus how important provenance is for Rock Oysters – because the eating experience from estuary to estuary is as unique as the Rock Oyster itself.



To Start

Brioche – Whipped burnt ricotta butter and molasses 6

Olives – House marinated young olives with lemon oil 6 **(V) (GF) (DF)**

Dips – Taramasalata, chilli oil, bottarga & sourdough 9 **(DF)**
Hummus with dukkah & sourdough 9 **(V)**
(GF bread available upon request)

Calamari – Fresh grilled calamari served with nim jam 26 **(GF) (DF)**

Arancini – Fried porcini and truffle risotto, aioli 16

Ribs – Dry rub slow roasted beef rib with coriander dressing,
butter cup lettuce and apple kimchi 26 **(GF) (DF)**

Tostadas – yellowfin tuna, ponzu, avocado and chipotle 21

Clams – White miso and jalapeno butter, confit garlic,
soft herb salad & brioche 26

Sides

Burnt Brussel sprouts – with sweet chilli glaze 9 **(V) (GF) (DF)**

Buttercup lettuce – Radish and classic vinaigrette 9 **(V) (GF) (DF)**

Chips – Thick cut beer battered chips with aioli 9 **(V) (GF) (DF)**

Kipfler – Roasted potatoes with garlic and lemon thyme 9 **(V) (GF) (DF)**

V – Vegan
GF – Gluten Free
DF – Dairy Free

Mains

Beer Battered Fish and Chips – House tartare and lemon 29
Vegan option crumbed eggplant

Pasta – Egg linguine with confit cherry tomato, spanner crab,
prawns, chilli and garlic with arugula and capers 34 **(DF)**

Curry – Yellow coconut curry of barramundi,
steamed jasmine rice, sambal and pickles 32 **(GF)**

Soba – Green Tea Soba, sesame dressing, shaved cabbage
with furikake 26
Served with choice of
Ocean Trout
Chicken
Tofu **(V)**

Vegan Risotto – Confit heirloom tomato and roasted
garlic with micro herbs 28 **(V) (GF) (DF)**

Sole Meuniere – Brown butter, capers and Paris mash 34 **(GF)**

Kale Salad – Charred kale with red cabbage, fennel, caramelised
onion, avocado, ginger dressing with cashew and
fried shallots 18 **(V) (GF) (DF)**

Wagyu Sirloin – Mb6, veal jus, roasted Jerusalem artichokes
and braised turnip 36

T-Bone – To share (2 to 3 people) Pinnacle mb4 with veal jus
and choice of 2 sides 88

V – Vegan
GF – Gluten Free
DF – Dairy Free

Weekend Roast

Ask your waiter for this weeks Roast choice
served with seasonal roasted vegetables, Yorkshire pudding,
choice of 2 sides and red wine Jus Market Price

Available Saturday & Sunday

Kids Menu

Chicken Tenders and chips 12

Fish Fingers and chips 12

Spaghetti, tomato sauce and parmesan 12

Desserts

Cheesecake – Homemade burnt cheesecake with
whipped cream 12

Rum Baba – Soaked brioche, rum syrup served with
honey cream and rhubarb 12

Salted Caramel – Dairy free ice cream and saffron infused
Tasmanian honey comb 12 **(GF) (DF)**

V – Vegan
GF – Gluten Free
DF – Dairy Free

Banquet Menu

To Start

Brioche with whipped burnt ricotta butter and molasses
Appellation Oysters - served on ice with yuzu honey mignonette
and horse radish emulsion

Dips - Taramasalata with bottarga & hummus with dukkah

Arancini - Porcini and truffle arancini with aioli

Kale Salad - Charred kale with red cabbage, fennel, caramelised onion,
avocado ginger dressing with cashew and fried shallots

Mains (choose 2 for the table)

Sole meuniere - with brown butter, capers and Paris mash

Egg linguine - with confit cherry tomatoes. Spanner crab,
chilli and garlic with arugula

T-Bone - pinnacle mb4 with veal jus (+\$5pp)

Vegan risotto - with confit heirloom tomato and
roasted garlic with micro herbs

Sides (choose 2 for the table)

Burnt Brussel sprouts – with sweet chilli glaze

Buttercup lettuce – Radish and classic vinaigrette

Chips – Thick cut beer battered chips with aioli

Kipfler – Roasted potatoes with garlic and lemon thyme

Dessert (choose 1 for the table)

Cheesecake - Basque style burnt cheesecake,
raspberry macerated with rose

Rum baba - soaked brioche with rum syrup
served with honey cream and pistachio

Dairy Free salted caramel ice cream and saffron infused
Tasmanian honeycomb

Assorted cheese - lavosh and condiments

From \$80PP
For groups of 10 or more