



Sharing Plates & Starters

Oysters

- 3 ea served natural simply with fresh lemon 10
- 3 ea served hot with a shallot ginger and chili sauce 12
- 3 ea served tempura style with Japanese aioli 12.5

Chicken

- Fried lemongrass chicken skewers with homemade chili jam 17.5

Prawn

- Avocado and prawn cocktail trio 21.5
- Coconut King prawns (2) 14.5
- Sizzling prawn chili & garlic hot pot 18.5

Scallops

- Seared in the pan Hokkaido scallops with a hot coconut, coriander & lime dressing 18.5

Mussels

- Local from Hobson's Bay in a fennel, white wine and chili liquor served with crusty toast 17.5

Calamari

- Salt & pepper calamari with cucumber, mandarin salad and Yuzu mayonnaise 18

Fish

- Grilled whiting fillet served with cauliflower puree and caper butter sauce 16.5

Pasta

- Hand made three cheese ravioli served with a grilled eggplant puree 18



Mains

Fish

Crispy fried whole fish of the day with hand cut chips tossed in rosemary and garlic with Japanese aioli (Market price)

Steak

Grain fed MSA 300g boneless prime rib steak on a green pea puree, Enoki mushrooms & our delicious Yakiniiku BBQ sauce 42

Pasta

Homemade linguini pasta tossed chopped garlic, chili and white wine with fish, mussels, prawns, calamari and scampi 36

Hot Pot

Simmering Thai style seafood hot pot from today's market with spiced Tom Yum broth & rice noodles 42.5

Prawns

Chili & garlic Port Lincoln King prawns with coconut & lime leaf infused jasmine rice 38

Snapper

Roasted baby Snapper marinated in Balinese spice with lime, ginger and tomato salsa (Market price)

Tuna

Char-grilled tuna steaks served on a warm sweet corn and white bean salad & lime aioli 34.5

Chicken

Grilled chicken breast with a coriander and almond crust served on sautéed Asian greens 32.5

Curry

Golden nugget pumpkin and cauliflower curry with warm Roti bread and mint infused yoghurt 29.5

Prawns & Oysters

Assiette of prawns and oysters including; coconut King prawns, tempura style, chili & garlic, prawn cigars 48



Sides

Garden salad of selected crisp leaves cucumber and tomato 8.5

Hand cut chips sprinkled with fried garlic and rosemary 8.5

Steamed jasmine rice seasoned with coconut and Kaffir lime leaves 7

Chinese broccoli wok seared with light soy and sesame 8.5

Wok tossed stir fried vegetables in a fragrant ginger, chili and soy glaze 8.5

Vietnamese peanut and rice noodle salad 9

Sweets

Passionfruit cheesecake with mango, passionfruit coulis, berry compote & chocolate net 15.5

Trio of chocolate – Royal feuilletine bar, creamy chocolate ice cream and chocolate cigar 16

Poached pear tart with white chocolate ice cream, port wine syrup and toffee tuile 14.5

Mandarin crème brûlée 17.5

Bombe Alaska special – 28° vanilla ice cream, warm chocolate centre, flamed meringue and champagne & raspberry coulis 17.5

Daily selection of farmhouse cheese with Chef's selection of seasonal preserves & lavosh 22

or select your favourite (50g per serve) 9 *Please see your waiter for today's selection*