

# dinner

## *bread*s

### **DUO OF DIPS** <sup>12</sup>

*toasted turkish bread*

### **BRUSCHETTA** <sup>15</sup>

*basil, grana padano and balsamic glaze*

## *oysters*

### **NATURAL** <sup>10 (3) 19 (6) 32 (12)</sup>

*lemon and lime*

### **TEMPURA** <sup>12 (3) 23 (6) 36 (12)</sup>

*wakame and soy*

### **KILPATRICK** <sup>12 (3) 23 (6) 36 (12)</sup>

*bacon and house made sauce*

## *entrées*

### **STAR ANISE DUSTED CALAMARI** <sup>18</sup>

*beetroot gel and fragrant salad*

### **SMOKED SCALLOP TARTARE** <sup>18</sup>

*cubed apple, spiced shallot, lime and fennel purée*

### **PORK AND FENNEL DUMPLINGS** <sup>18</sup>

*in a rich master stock broth*

### **SEAFOOD CHOWDER** <sup>20</sup>

*prawns, bugs, fish and calamari in a seafood velouté sauce*

### **DUCK, TWO WAYS** <sup>19</sup>

*confit leg salad and roasted breast with plum, snow peas and tarragon*

## *vegetarian*

### **WILD MUSHROOM GNOCCHI** <sup>E - 16 / M - 30</sup>

*creamy mushroom ragoût*

### **CREAMED LEEK SPAGHETTI** <sup>E - 16 / M - 30</sup>

*zucchini and grana padano*



# dinner

## platters

### **HOT AND COLD SEAFOOD PLATTER** <sup>70 (ONE) 140 (TWO)</sup>

*natural and kilpatrick oysters, star anise calamari, local market fish, pernod bug and prawns, smoked salmon, scallop tartare, chilled prawns and bugs served with chips, fresh garden salad, house made seafood sauce and gribiche*

### **CHILLED SEAFOOD PLATTER** <sup>45</sup>

*natural oysters, chilled bugs, chilled prawns, smoked salmon, scallop tartare, with fresh garden salad, house made seafood sauce and gribiche*

## mains

### **CHILLI BUGS** <sup>40</sup>

*pernod cream sauce, pilaf rice and asian greens (mild, medium or hot)*

### **LOCAL MARKET FISH** <sup>38</sup>

*pan seared with prawns, dill mash, beans and hollandaise*

### **ATLANTIC SALMON** <sup>36</sup>

*compressed cucumber salad and gribiche*

### **200G PETITE EYE FILLET** <sup>40</sup>

*potato and bacon dauphinoise, creamed leek and jus*

*- add garlic prawns <sup>7</sup> or bugs <sup>9</sup>*

### **CHICKEN ROULADE** <sup>35</sup>

*cauliflower textures, dutch carrots and chicken jus*

## sides <sup>8 (ONE) 20 (THREE)</sup>

SAUTÉED GREENS

BEER BATTERED FRIES WITH GARLIC AIOLI

GARDEN SALAD

WILD MUSHROOM GNOCCHI

CREAMY DILL AND POTATO MASH

## condiments <sup>2.5</sup>

HOLLANDAISE / MUSHROOM / HOT ENGLISH OR DIJON MUSTARD / RED WINE JUS

Please inform waitstaff of any dietary requirements

