



## GLUTEN FREE STARTERS

Gluten Free bread, olive oil & balsamic vinegar \$12

Burrata, burnt honey thyme, charred gluten free bread \$16

add Jamon iberico +\$14

House mixed marinated olives, citrus guindillas \$10

## SYDNEY ROCK OYSTERS

Natural mignonette \$5.5ea

White ponzu granita \$6ea

Warmed smokey bbq bacon, chives \$6ea

## ENTREES

Chilli salted squid, charred lemon aioli, cucumber salad \$26

Seared scallops, miso butter, carrot puree \$32

BBQ split prawns, coriander, chilli, ginger butter, charred lime \$32

Black Angus beef carpaccio, fresh rocket, black pepper aioli, truffle oil, quail egg, shave pecorino  
\$30

## MAINS

Tempura flathead, cos salad, yuzu & kaffir lime fries, tartar \$45

Barramundi, saffron beurre blanc, tiger prawns, native herb salad \$48

Yellow curry, King prawn, scallops, fish, coco crunch, jasmine rice \$55

Pork Belly, celeriac puree, apple & molasses paste, dried apple crisp, jus \$45

Field mushroom, whipped ricotta dressing, walnut oil, toasted walnuts \$40

1.5% for all credit card transactions 15% public holiday surcharge

\* FOR FRIED FOODS WE USE A SHARED FRYER

# GLUTEN FREE

## BEEF

Served with Paris mash, speck, black garlic & bone marrow butter & red wine jus

Black Angus Eye Fillet 250g \$55

Butchers Cut MP

## SEAFOOD PLATTER

FOR TWO \$240 | FOR THREE \$320

COLD SEAFOOD \$120 | \$160

Natural Sydney Rock Oysters

Fresh prawns, Summer Salt cocktail sauce

Kingfish tartare, soy egg emulsion, chilli mayo, nori salt, compressed celery

Salmon tartare, gochujang, cucumber, cassava crisp, finger limes

½ Lobster, fennel remoulade

HOT SEAFOOD \$160 | \$230

Whole fried baby snapper, Thai coconut red curry and jasmine rice

BBQ split prawns, coriander, chilli, ginger butter, charred lime

Mussels, roast garlic, tomato, oregano

Chilli salted squid, charred lemon aioli, cucumber salad

½ Lobster, smoked tomato bechamel\*\*

Fries, yuzu & kaffir lime seasoning

## SIDES \$15

Caesar salad, speck, caesar dressing, parmesan, anchovies

Baby cos, avocado, walnut vinaigrette

Chargrilled broccolini, smoked cashew cream, citrus oil

Fried chat potatoes, speck & parmesan seasoning, creme fraiche

Fries, yuzu & kaffir lime seasoning

## DESSERT

Strawberry souffle, swiss meringue, creme patissiere,, strawberry coulis, fresh berries, vanilla bean gelato \$20

Flourless chocolate cake, orange gel, chocolate mousse, orange gelato \$18

Cheese plate - Tarago River shadows of blue, Fromager d'affinois or 12 month manchego, gluten free bread, honeycomb, date jam, macadamia nuts

One cheese \$18 | Three cheese \$40

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\*\*BECHAMEL IS NOT GLUTEN FREE, PLEASE SEE SERVER FOR ALTERNATIVE OPTION\*\*