

# Starters

## Australian oysters

Natural, lemon (gf, df)	6/pc
Wakame, ponzu (gf, df)	6.5/pc
Yuzu, palm sugar reduction, jalapeno (gf, df)	6.5/pc
Panisse, fennel preserve, olive soil, black garlic (gf, v)	18
Whitsunday caught ceviche, pickled sea figs, pepper berry lavosh (df)	24
Berkshire pork nikuman, miso, coconut (df)	18
Queensland prawns, mango, river mint, tarragon vinaigrette (df, gf)	24
Szechuan beef tataki, ponzu, wasabi avocado, scallion (gf, df)	22

# From the asado grill

Za'atar crusted lamb rack (gf, df) <i>Served with pinot jus and your choice of one side.</i>	52
Kimberley red beef rump (gf, df) <i>Served with pinot jus and your choice of one side.</i>	42
Grilled prawns, tarragon and saffron butter (gf, df available) <i>Served with your choice of one side.</i>	44
Whole fish of the day	
Asado Chef's Special	

# Main courses

Banana leaf baked local snapper, wild rice, eggplant pickle, coconut relish, black sambal (gf, df)	48
Sovereign Highland lamb rump, skordalia, caramelized fennel, chilli oil (gf, df)	42
House smoked duck breast, master stock glaze, corn curd, cured enoki, fungi (gf, df available)	42
Green pea with preserved lemon, potato jacket, pear, fennel, rocket, sumac oil (gf, veg)	36
Kimberley red eye fillet, Queensland tiger prawn, sour parsley, Paris butter (gf, df available)	49
Sous vide octopus, lemon ricotta, zucchini flowers, nam jim, sea succulents, coral tuille (gf available)	44
Market fish of the day	Market Price

# Sides

Smoked potato mash (gf, v)	12
Steak fries, rosemary salt (veg, gf available)	12
Tomato, basil oil, bocconcini (gf, v, df available)	12
Brussel sprouts, onion, bacon, worcestershire (gf)	12

*Please advise a member of our team if you have any dietary requirements or food allergies.*