



Oysters

Pacific Oysters – Streaky Bay - SA

Natural – lemon, mignonette dressing (3) 14.5 / (6) 26.5 / (12) 49.5

Kilpatrick – bacon, Worcestershire, tomato sauce (df) (6) 28.0 / (12) 53.0

Rock Oysters – Merimbula – NSW

Natural – lemon, mignonette dressing (3) 17.0 / (6) 31.0 / (12) 54.0

Small Plates

Fried Zucchini Flower

w goats cheese, red pepper (v) 24.5

New Season Asparagus

w salmon tartare, labna, lemon 24.5

Fish Terrine

w parsley salad, cornichon 22.5

Ocean King Prawns

w rissoni salad, tomato dressing 26.5

Prosciutto

w fig, parmesan, balsamic 26.5

Grilled scallops

w porchetta, apple and hazelnut (df) 29.5

Tuna Tartare

w raspberry, beetroot 26.5

Calamari

w radicchio, zucchini, chilli, aioli (df) 19.0

Spanner Crab and Ricotta Ravioli

w bisque and tomato 24.5

Black Mussels

w nduja, caramelised onion, broad beans 23.5

Large Plates

Michael's Special

w barramundi fillet, parmesan-egg cream, panko crumb fried 36.5

BBQ King Prawns

w eggplant, rocket, sauce vierge (gf)(df) 45.0

BBQ Moreton Bay Bugs

w artichoke, lemon, garlic (gf)(df) 59.5

Crumbed Seafood Hot Mix

w crumbed prawns, scallops, fresh fish, calamari, hand cut chips 27.5 / 40.0

Bouillabaisse

w saffron aioli 36.5

Angus Rib Eye 350 g Stanbroke marble score 3+

w wagyu fat roasted potatoes, red wine jus (gf)(df) 49.5

Angus Eye Fillet 200 g Stanbroke marble score 3+

w wagyu fat roasted potatoes, red wine jus (gf)(df) 52.5

Pasta

Linguine Marinara

w prawns, scallops, fish, calamari, mussels, tomato, basil 36.5

Bucatini

w prawns, chilli, garlic, roast cherry tomato 29.5

Orecchiette

w pea, broad bean, asparagus, ricotta, mint (v) 22.5

Crustaceans

Tasmanian Live Crayfish -

Grilled or poached w choice of lemon / garlic butter (gf) 29/100g

Crayfish

Thermidor or Mornay Sauce 79.5

QLD Live Mud Crab

Your choice of: lemon & thyme / Chilli & white wine / smoked tomato butter 95/kg

Seafood Platter for 2

w Moreton Bay bug, sand crab, Mooloolaba prawns, salmon tartare, Pacific oysters, marinated octopus, diamond clams 145.0

Today's Fresh Fish

All served with lemon and Aioli

Barramundi, QLD grilled, panko crumbed or beer battered 34.5

Blue Eye Trevalla, TAS grilled 34.5

Atlantic Salmon, Huon TAS grilled 34.5

Swordfish, QLD grilled 34.5

Kingfish, SA grilled 38.5

Alphonsino, TAS grilled 34.5

Sides

Hand Cut Chips w aioli (gf)(df)(v) 9.5

BBQ Corn, fetta, chilli, lime (v)(gf) 9.5

Steamed Seasonal Vegetables
w extra virgin olive oil, lemon (v)(gf)(df) 9.5

Mixed Leaf Salad (v)(df)(gf) 9.5

Grilled Broccolini, anchovy, garlic (gf)(df) 9.5

Roast Pumpkin, garlic yoghurt (v)(gf) 9.5

Heirloom Tomato, ricotta, avocado(v)(gf) 12.5

Baby gem cos
w tuna mayonnaise, grated egg (gf) 10.5

(v) Vegetarian (gf) Gluten Free (df) Dairy Free
15 % surcharge applies on public holidays
Our produce is delivered fresh and is subject to availability

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Your Hosts: Michael, John, Donny & Frank Gambaro. Executive Chef: Lukas McEwan

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