

DINNER

Saturday 27/5/2017



Barley – Rye Sourdough & Cultured Butter 3e

Moonlight Kiss Oyster 4.5e

4yr Old Tathra Oyster 5.5e

Evan's Head Pearl Perch Eye Chip, Smoked Trout & Meyer Lemon 4e

BBQ Stavros Peppers & Smoked Mackay Barramundi Heart 12

Raw 24 Day Dry Aged Bermagui Albacore & Condiments 24

Salt & Pepperberry Pittwater Whitebait 18

BBQ Coorong Yellow Eye Mullet, Sweet & Sour Radicchio 24

BBQ Tasmanian Octopus, Salt Crust Celeriac, Shallot & Ink 24

Hand Picked Ballina Spanner Crab Mayonnaise & Pickled Native Fruits 26

Batter Fried Bermagui Pink Ling, Chips & Condiments 28

Poached Taree Hapuka, Artichokes, Garlic Mayonnaise & Herb Salad 42

Mooloolaba Mahi Mahi, Parsnip, Pear & Hazelnut 39

Mackay Wild Barramundi, Eggplant, Fried Onions & Smoked Roe Yoghurt 40

Bermagui Mirror Dory, Borlotti & Butter Beans, Rosemary & Garlic 36

Desiree Potato Scallop 2e

Salad of Green Leaves & Herbs 10

Salt & Vinegar Onion Rings 10

BBQ Broccolini, Hapuka Belly Bacon & Honey Mustard Dressing 16

Salt Baked Pumpkin & Pumpkin Seed Oil 12

Lemon Tart 16

Chocolate Slice, Artichoke Caramel, Pear & Soured Cream 16

Native Thyme Chocolate 4e

Pyengana Cheddar *TAS* 16

Berry's Creek Blue Cheese *VIC* 16

Jester Washed Rind Triple Cream (*Goat & Fresian*) *SA* 16

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