

Spring Specials

Entree

Umami Seafood Tasting Platter	\$50
<i>Calamari, Seared Shark Bay Scallops, Shiro Miso Glazed Cured King Salmon, Grilled Shark Bay Tiger Prawns (Serves 2)</i>	
Add Person	\$25
Buratta, Tomato, Basil, Sumac, Black Salt	\$19.5
Rokou Cured King Ora Salmon, Shiro Miso Glaze, Picked Cucumber, Radish	\$18

Main

Char Grilled Beetroot Steak, Artichoke, Smoked Tomato Sweet Potato, Shallot, Carrot	\$36
Ocean Trout, Fennel, Orange, Grapefruit, Zucchini Citrus Beurre Blanc	\$40
Slow Cooked Lamb Rump, Cauliflower, Yoghurt, Tomato Chilli, Ras El Hanout Fried Chickpea	\$39
Grilled Lobster, Herb & Garlic Butter, Mesclun Salad, Heirloom Tomato, Fries	Half \$48 / Whole \$90
800 gm Shoal Cape Smoked Beef Rib, Crispy Onions Stealth Fries, Broccolini	\$55