



LIGHT MENU

LIKE A COLD FISH | FROM THE RAW BAR

FRESHLY SHUCKED OYSTERS, FENNEL, TARRAGON AND CHARDONNAY VINEGAR,
RYE BREAD, SEAWEED BUTTER

Pacific Oysters	5 ea
Coffin Bay, SA	
Streaky Bay, SA	
Sydney Rock , Batemans Bay, NSW	6 ea
Angasi , Merimbula, NSW	6.5 ea

TODAY'S PREMIUM GRADE RAW FISH

SASHIMI STYLE | PONZU, FRESH WASABI, PICKLED GINGER
CRUDO STYLE | POMEGRANATE, LEMON, PICKLED FENNEL, WATERCRESS

Ora King Salmon, Alpine Bay, NZ	23
Bluefin Tuna, Port Lincoln, SA	23
Kingfish, Port Lincoln, SA	23
Three Raw Tastes of The Sea	45

CAVIAR

TOASTED BRIOCHE, CHIVE CRÈME FRAÎCHE, POTATO CRISPS

Black Siberian, Warmia, Poland, 10g	95
Beluga, Yunnan, China, 30g	295
Royal Oscietra, Ticino, Italy, 50g	350
Black Pearl, White Sturgeon, Calvisano, Italy, 125g	450

LITTLE FISHES DISHES

Marlin Ham Crostini, Anchovy Cream, Cured Egg Yolk	12
Whipped Tarama, Toasted Focaccia, Lemon Oil	14
Grilled Octopus, Chick Peas and Spinach, Romesco	25

OTHER FISH TO FRY

Salt & Pepper Kingfish Wings, Soy & Tamarind Broth	36
School Prawns, Fishbank Aioli, Lemon	19.5
Port Lincoln Flathead Fillets, Uraidla Brewery Pale Ale Batter, Hand Cut Chips, Tartare Sauce	36

SIDES

Shoestring Fries, Fishbank Aioli	9
Organic Winter Leaves, Lemon, Grain Mustard	9

