



ASK US ABOUT OUR \$95PP FEED ME MENU

APPETISERS OYSTERS FRESH SHUCKED, MIGNONETTE, NUOC CHAM

PACIFIC, COFFIN BAY, SA, \$7EA

ROCK, APPELLATION, WAPENGO, NSW, \$8EA

FISHBANK SEAFOOD PLATTER. WASABI DRESSING, \$75

CAVIAR SERVICE WITH BUCKWHEAT BLINI AND HOUSE CONDIMENTS

OSCIETRA CAVIAR

10 GRAMS, \$85

50 GRAMS, \$299

100 GRAMS, \$499

SALMON CAVIAR

30 GRAMS, \$60

FROM THE CART

5 GRAMS OSCIETRA CAVIAR, 30ML BELVEDERE VODKA, \$36

5 GRAMS OSCIETRA CAVIAR, 60ML 2016 AYALA LE BLANC DE BLANCS CHAMPAGNE, \$52

5 GRAMS FINGER LIME CAVIAR, 30ML MATCHED SAKE, \$15

FROM THE RAW BAR

SERVED WITH FRESH WASABI, PONZU, HOUSE PICKLE

ORA KING SALMON SASHIMI, \$25

FRESH TUNA LOIN, \$28

KINGFISH KOMBU JIME, \$25

SNAPPER MASKAWA, \$25

LOCAL FISH CARPACCIO, CORIANDER AND MINT SALSA, \$22

WAGYU BEEF CARPACCIO, EGG YOLK, NORI CRISP, \$24

CURED MEAT BOARD, \$42

SMALL PLATES SESAME PRAWN TOAST, SWEET CHILLI SAUCE, \$11 EA

TUNA SLIDER, SMOKED BACON, TOASTED BRIOCHE, \$14

GARFISH SANDO, HOUSE MADE TARTARE, \$18

WHIPPED SCALLOP, SWORDFISH BILTONG, MUSHROOM, \$24

'KFC' KOREAN FRIED CAULIFLOWER, PICKLED CAULIFLOWER, GARLIC BUTTER, \$12

LOCAL ABALONE, XO SAUCE, SHOXING BUN, BASIL, \$32

HOUSE MADE AGNOLOTTI, SUMMER VEGETABLES, FRESH HERBS, \$25

HAND PICKED BLUE SWIMMER CRAB, RYE CRACKERS, SMOKED SALMON ROE, \$40

LARGE PLATES FISHBANK FISH & CHIPS, HOUSE MADE TARTARE, \$45

GRILLED MURRAY COD, SEASONAL VEGETABLES, \$46

LOCAL SEAFOOD RED CURRY, HOUSE MADE ROTI AND PICKLES, \$48

CRISPY WHOLE RAINBOW TROUT, BACON AND APPLE SALAD, BURNT BUTTER EMULSION, \$50

'KFF' KOREAN FRIED FLATHEAD, SPRING ONION, SPICY PEANUT SAUCE, \$54

FROM THE GRILL SCOTCH FILLET 350 GRAM, CAPE GRIM, GRASS FED, GRILLED PICKLED CHILLI, \$58

DRY AGED PORK LOIN, JERKY SPICE, BURNT LIME, \$52

BRAISED BRISKET, FERMENTED CHILLI JAM, SSAM GREEN, \$60

MAYURA WAGYU STEAK 250 GRAM M/S 8+, VEAL JUS, CRUSHED KIPFLER, \$80

HALF/WHOLE SOUTHERN ROCK LOBSTER, KOMBU BUTTER, WATTLE SEED DAMPER, POA

SIDES ORGANIC MIXED LEAVES, PALM SUGAR DRESSING, \$12

CONFIT MUSHROOMS, HERBS, BUTTER, \$15

SHOESTRING FRIES, HOUSE AIOLI, \$12

GRILLED BROCCOLINI, CHILLI, GARLIC, \$12

HEIRLOOM TOMATO, PEACH, LEMON DRESSING, \$12