

OYSTERS 4.5ea

on ice w/ mignonette, lemon & hot sauce

Port Stephens Rock, South Coast, NSW

Pambula Pacific, South Coast, NSW

Smoky Bay Pacific, Eyre Peninsula, SA

Wallis Lake Rock, Mid North Coast, NSW

CAVIAR SERVICE 70 / 130

Russian Oscietra caviar 10g | 30g, buckwheat blini, crème fraiche, chopped egg

RAW BAR

Scallop Ceviche 22

Avocado, jalapeño, coriander, crispy wontons, lime pearls

Salmon Sashimi 19

Puffed wild rice, ponzu, pickled, ginger, wasabi crème

Tuna Tartare 21

Soft boiled quails eggs, pickled eschallot, caperberries, charred sourdough

Crudo Misto 32

Tasting plate of all 3 raw dishes

SMALL PLATES

Warm Mixed Breads 12

Housemade foccacia & sourdough, extra virgin olive oil, aged balsamic

Salt & Pepper Fried Baby Squid 24

Garlic mayonnaise, lemon

Spiced Lamb Meatballs 19

Panisse, garlic yogurt, sumac

Grilled King Prawn Saganaki 26

Crushed tomato, feta, wild marjoram

Crab & Sweetcorn Croquettes 18

Manchego & basil crema

Baked Hervey Bay Scallops 24

Whipped cauliflower, chorizo butter, almonds

Spiedini di Pollo 18

Chicken & lemon skewers, bay leaf, salsa verde

CRUSTACEA

Alaskin King Crab Legs, 500g 90

Cold - Marie Rose sauce, tabasco
Hot - XO sauce, shallots, black garlic

Black Amex 130

Fresh sea urchin, 10g Russian Oscietra caviar, scallop crudo, gold leaf

Split Mooloolaba King Prawns 38

Kombu & miso butter

LARGE PLATES

Crumbed Flattened Veal Cutlet 32

Sweet & sour red cabbage, potato, mustard, pickles

Red Miso Marinated Lamb Cutlets 38

Braised Israeli cous cous, edamame, mint & lemon oil

Paella de Calabaza 29

Roasted butternut, goats curd, crushed amaretti, pepitas, sage

Spicy Mussels & Clams 30

Black mussels, vongole, N'duja, fregola, white wine, garlic

Lightly Battered Fresh Flathead 29

Salted fries, caper mayonnaise, lemon

Slow Braised Ox Maccheroni 29

Broad beans, rosemary, truffle pecorino

Chilli & Garlic Prawn Taglierini 34

Pan fried tiger prawns, fresh pasta, spicy pomodoro sauce, ripped basil, pangrattato

Fish, Coconut & Tamarind Curry 34

Caraway basmati rice, coriander, lime

The Cosmopolitan Fish Pie 42

Salmon & salt cod, white truffle oil, crispy puff, pencil leeks, sorrel sauce
(Please allow 25 min)

FROM THE GRILL

Grilled Half Peri Peri Spatchcock 30

Lemon, smoked paprika & garlic marinade, chimmi churri sauce

Charred Steak 'Le Tigre' 34

250g grass-fed sirloin of beef, spiced dipping sauce, coriander

350g Rib Eye on the Bone 45

Grain-fed, Café de Paris butter, red wine jus

Hard Charred Cauliflower 26

Salsa rossa, mustard, almonds, golden raisins

Bistecca Griglia 1kg 89

Aged grass fed T-bone, green herb sauce, grilled lemon
(Please allow 45 min)

Cold Seafood Platter for 2 \$99

Moreton Bay bugs, freshly shucked Sydney rock oysters, King prawns, Alaskan king crab legs, salmon wasabi sashimi, green salad, cocktail sauce

Hot Seafood Platter for 2 \$129

Grilled Eastern Rock lobster, BBQ King prawns, beer battered fresh flathead fillets, baked Hervey Bay scallops, salt & pepper baby fried squid, fries, dipping sauces

SIDES 12

Duck Fat Roasted Parsnip

Honey, mustard seeds

Buttered Sprouts

Guanciale, wild garlic, toasted almonds

Charred Sweetcorn

Chilli & lime butter, manchego

Rocket & Pear Salad

Aged balsamic, extra virgin olive oil

Rustic Bread Salad

Tomato, fennel, cucumber, herbs, sherry vinegar

Shoestring Fries

Aioli