

Fishermen's pier

Entrée

OYSTERS

EACH 4 | 1/2 DOZ 20 | DOZ 40 G/F

Natural | House cocktail sauce, lemon & lime

Mornay | Béchamel, Grana & Tasty

Kilpatrick | Smoked Bacon, Worcestershire sauce

Ocean | Wakame, lime

Thai | Chilli, lime, Palm Sugar & Toasted Coconut

KING PRAWN

1/2 DOZ 30 | DOZ 55 G/F

Served with an assortment of dipping sauces and fresh lemon

Duo of dips, grilled Olive Bread, Pear and Balsamic reduction, evo, marinated Olives (v) 16

Pan seared Scallops, Compressed Watermelon, Celeriac Puree, Honey Truffle Glaze and Nori Dust 23

Smoked Trout Pate and Lovash 22

Cured Atlantic Salmon, with Meredith Goats Cheese Mousse, Pear and Roquette salad and toasted walnut and currant rye soughdough 24

Japanese Soft Shell Crab, Panko Crumbs, wasabi aioli, cucumber & daikon salad 23

Mussel Pot, Portarlington Mussels, smoked Tomato, Chilli & Fennel broth 19

Tuna Tartare with Crispy Capers, Quail Yolk, Pickled Cucumber and Ponzu dressing 24

Main

Lobster | with your choice of natural, mornay or garlic butter (gf) POA

Pan-fried Whiting Fillets with a roquette, pear and parmesan salad, vegetable chips and shellfish tartare (gf) 44
Add Nori Beer Batter 2

Pan Seared Salmon Fillet, on trio of Mushroom, Dashi Broth and Pickled Cucumber 39

Grilled Dory, Clams, Beans, Tomato, Confit Garlic, Beurre Blanc Sauce (gf) 43

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From
Chefs
Celeriac

the
Garden,
Puree,

Quinoa, Roasted Root Vegetables, Greens (gf,v)	30
Chicken Roulade of Spinach and Bacon, Charred Corn puree and a Prosciutto crisp	39
Pan Fried Snapper Fillet, Zucchini noodles, fresh Lime (gf)	42
Prawn and Lobster Ravioli, Cherry Tomatoes, Capers, Butter Saffron Sauce with Chervil	38
Linguine, Wild Rocket, Tomato Medley, Smoked Tomato, Chilli and Fennel sauce (v)	28
Salt and Pepper fried whole Baby Barramundi, Asian Slaw, Nam Jhim dressing (gf)	42
Grilled Eye Fillet, on a pea puree with poached Scampi, buttered Heirloom Carrots, and an aged Red Wine Jus	49

THE CATCH

Whole Canadian Lobster, King Prawns, Natural Oysters, Mussel Pot, Blue Swimmer Crabs, Morton Bay Bugs, Smoked Salmon, Prawn Skewers, Scallop Brochette (wrapped in Prosciutto), Grilled Salmon and Snapper Fillets served with a Garden Salad and an assortment of condiments. (gf)	190
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Sides

Cauliflower, Almonds, currants, Goats curd	14
Pan Fried Greens	13
Roquette, Pear and Parmesan Salad	13
Vegetable Chips	13
Beer Battered Fries	13