

Fishermen's pier

Appetizer

Oysters Kilpatrick*	½ Doz \$24 Doz \$44
Oysters Assiette, selection of Chef's Special*	½ Doz \$24 Doz \$44
Oysters Mornay	½ Doz \$22 Doz \$42
Oysters Natural served with Citrus and rested over Ice*	½ Doz \$22 Doz \$42
Churcuterie Board – Selection of Meats, Olives, House made Dip, Marinated And Roasted Vegetables with Lavosh Crackers*	\$28
Garlic Baguette	\$10

Entrée

Prawn Cocktail with in-house cocktail sauce, Avocado Mousse, Iceberg Lettuce & Blistered tomatoes*	\$25
Ceviche of King Fish, Witlof, Ruby Grapefruit & Citrus, Green Oil*	\$25
Smoked Trout Pâté with grilled Brioche*	\$25
Goats Cheese & Caramelized Onion Tart with charred Fig and Kale Dust*	\$24
Local Seafood Chowder, Prawns, Scallops, Fish, Salsa Verde in a Potato Base Soup*	\$24
Scallops, Prosciutto Shards, Pea Puree & Black Pudding Crumb, Truffle Oil*	\$26
Portarlington Mussels & Clams, Pickled Cucumber, Asian Garnish, in a hot sour Broth*	\$19
Tuna Tartar, Avocado Mousse, Beetroot Jelly & Pickled Cucumber	\$27

Seafood Platter for 2

Served over 2 courses of Seasonal Cold & Hot Seafood*	\$210
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Please ask one of our staff members for details (served with chips and salad)

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Mains

From the Sea

Sesame Tuna, Avocado Mousse, Bloody Mary Jelly, Textures of Beetroot and Salsa*	\$46
Pan Fried Whiting, Smoked Salmon Emulsion, Pear & Roquette salad with Veggie Chips*	\$44
Whole Baby Barramundi, Slaw, Fragrant Herbs, Chilli and Caramel*	\$43
Salmon, Sweetcorn Puree, Pickled Cucumber, Broccolini, Salsa Verde and Prawn Butter*	\$42
Snapper, Pea Puree, Confit Fennel, Cauliflower and Tomato Broth*	\$42
Prawn and Lobster Ravioli, Miso Broth, Prawns and Pickled Ginger	\$41
Pappardelle, Scallops, Prawns, Morton Bay Bugs, Parsley and Vongole	\$40
Crab and Chilli Risotto, Prawns, Tomato and Dill in a Champagne Sauce*	\$39

From the Land

Cape Grim Tenderloin, Mushroom Textures, Celeriac, Shallots, Carrots and Beef Broth*	\$49
Duck Breast, Dukkha Pumpkin, Beetroot, Carrots and Citrus Jus*	\$45

Sides

Duck Fat Potatoes, Thyme, Rosemary and Garlic*	\$14
Fries with Truffle and Pecorino	\$14
Baked Cauliflower, Paprika, Almonds, Cranberries and Goats Cheese*	\$12
Roquette Salad, Pear, Pomegranate, Parmesan and Balsamic*	\$12
Greens with Butter*	\$11
Beer Battered Fries	\$11

Gluten Free please ask wait staff as to which selection of meals can be made Gluten Free - We endeavour to accommodate for all dietary requirements & allergies wherever we can, however due to potential food traces we cannot completely guarantee 100% allergy free meals. We apologise that we cannot split bills | 10% surcharge on Public Holidays*