

Dinner

FEED ME MENU (min 2 ppl) 70 per person

Can't choose? Let our chefs; we'll feed you 6 savoury plates

Oysters | mignonette | lemon 4 ea
Oysters tempura | pickled ginger & mirin sauce 5 ea
Pickled beetroot | whipped curd | walnut dukkah | honey | ciabatta 6ea
Parsnip schnitzel | aioli | horseradish 4 ea
'Mussel roll' - crisp fried mussels | lettuce | wasabi aioli | brioche 12 ea
Tassie scallop pie 16 ea

Atlantic salmon - raw | shio koji | daikon | burnt chives | roe 16
Charcuterie - three styles | accompaniments 19
Salad of local leaves | avocado | pear | shaved pecorino | vinaigrette 10
Grilled octopus | pickled raddichio | radish | lime dressing 20
Roasted cauliflower salad | cumin | yogurt | herbs | currants | almonds 12
Local pumpkin | kumera | pepitas | labneh | honey | pomegranate 12
Warm salad of Spring Bay mussels | Nduja crumb | winter greens 18
Fried fish pieces | tartare - 6 per plate 25
Ricotta dumplings | spinach | roasted onion | herb butter 18

Sardines | romesco | red peppers | herbs 26
Whole roasted calamari | toasted buckwheat | hommus | brown butter 34
Yellowtail kingfish | squid | mussels | preserved lemon | saffron 34
Pasta | prawns | lemon | chilli | roe | herbs 36
Marion bay chicken breast | white beans | chorizo | cabbage | parsley 28
Sirloin on the bone 35 day dry aged - 400g 65
Bernaise | mustards | potatoes | brussels sprouts | roasted garlic | pine nuts
Fisherman's catch - shared seafood for two MP

SWEET

Cheeses | accompaniments 24
Rhubarb and vanilla brûlée tart 14
Dark chocolate | butternut pumpkin | caramelised pecans | cinnamon 16
Pear and quince crumble | vanilla ice cream 16

Please note that this is a sample menu and is subject to change.

OLD
WHARF