

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
Spring greens whipped curd hazelnut pesto herbs white anchovies flatbread	6 ea
Parsnip schnitzel aioli horseradish	4 ea
Crisp fried whiting roll wasabi aioli cos pickled onion	8 ea
Tassie scallop pie	16 ea

Atlantic salmon blood orange beetroot fennel roe	16
Charcuterie - three styles accompaniments	19
Salad of local leaves avocado pear shaved pecorino vinaigrette	10
Grilled octopus pickled radicchio radish lime dressing	20
Roasted cauliflower salad cumin yogurt herbs currants almonds	12
Local pumpkin nam jim peanuts coriander	12
Fried fish pieces tartare - 6 per plate	25
Spatzel dumplings kale blue cheese walnut pickled pear	18

BBQ sardines fermented red peppers herbs pickled onion salsa verde	26
Roasted calamari toasted buckwheat hommus brown butter	34
Orange roughy young leeks garlic cream squash capers grapefruit	34
Squid ink pasta calamari prawns lemon chilli roe herbs	36
Marion bay chicken breast white beans Cipollini onions broad beans green olives	28
Sirloin on the bone 35 day dry aged - 400g	65
Bernaise mustards potatoes brussel sprouts roasted garlic pine nuts	

Fisherman's catch - shared seafood for two	MP
--	----

SWEET

Cheeses accompaniments	24
Rhubarb and vanilla brûlée tart	14
Layers of dark chocolate feuilletine caramel liquorice ice cream	16
Labneh parfait blood orange pistachio sponge mandarin granita	16

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

OLD
WHARF