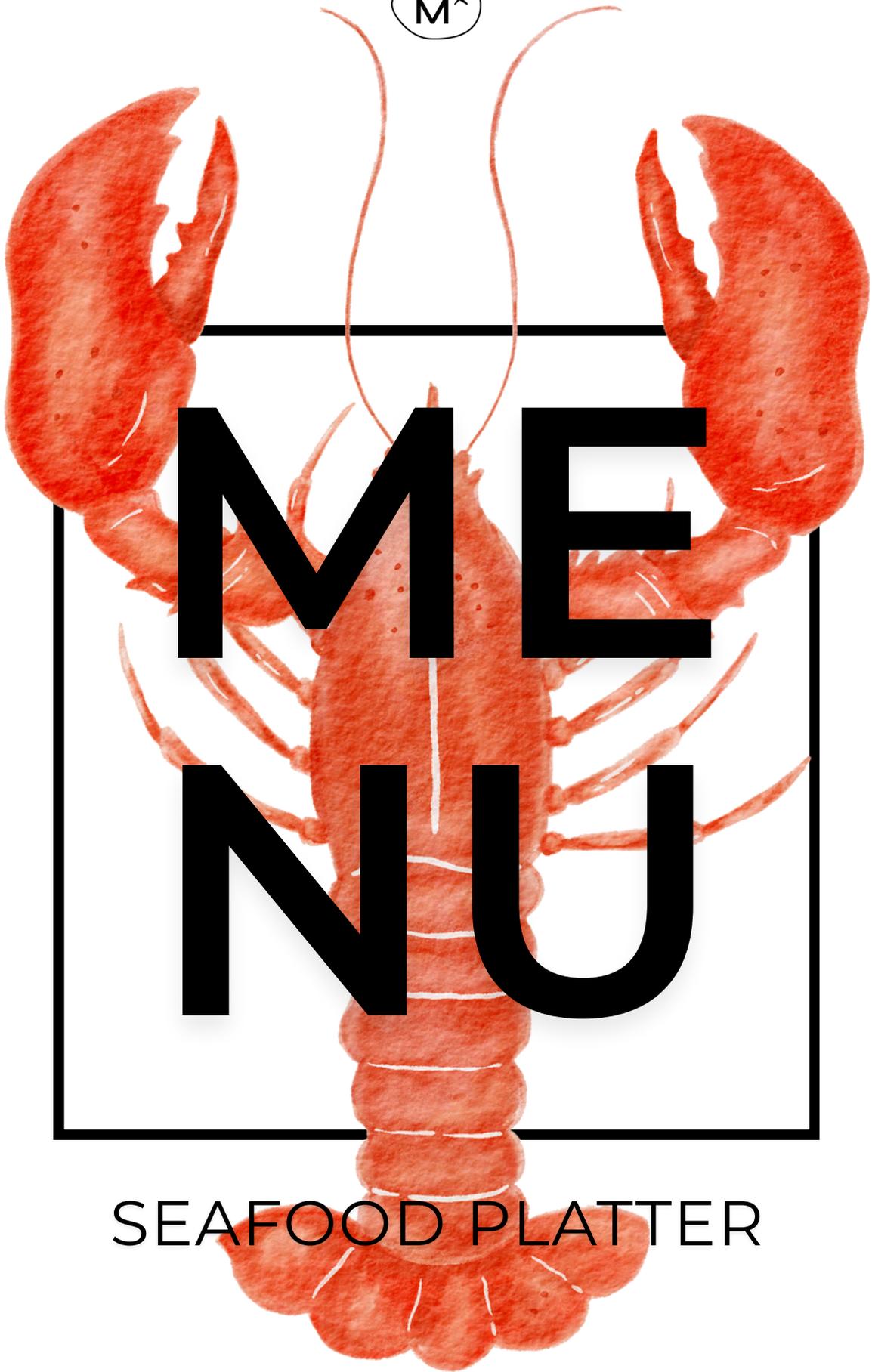


M^x



SEAFOOD PLATTER

TO START

To Share or Individual — Served Chilled with Classic Accompaniments

PACIFIC OYSTERS (3 PCS) (LG, DF) (A)

Served natural with lemon and Champagne mignonette

COOKED TIGER PRAWNS (3 PCS) (LG, DF) (A)

Served with cocktail sauce and lemon

SMOKED ATLANTIC SALMON (LG) (I)

Served with dill crème fraîche, capers and pickled onion

SPANNER CRAB (LG, DF) (A)

Served with citrus and herb dressing

CONDIMENTS

Served with lemon wedges, sea salt and cracked pepper

SOMETHING SUBSTANTIAL

To Share or Individual — Served Hot with Classic Accompaniments

BAKED HALF LOBSTER (PER PERSON) (LG) (M)

Served with garlic and parsley butter

GRILLED BARRAMUNDI FILLET (LG) (M)

Served with lemon butter and capers

PAN-SEARED SCALLOPS (2 PCS) (LG) (A)

Served with cauliflower purée and brown butter

CRISPY SALT AND PEPPER CALAMARI (DF) (I)

Served with aioli and tomato relish

ON THE SIDE

ROAST BABY POTATOES (LG, DF, V)

Served with sea salt and rosemary

CHARRED BROCCOLINI (LG, DF, V)

Served with garlic and lemon

TO FINISH

CHEF'S SELECTION OF MINI DESSERTS (V)

A selection of mini desserts and cakes to share

(LG) - Low in Gluten, (DF) - Dairy Free, (VGN) - Vegan, (V) - Vegetarian, (A) - Australian, ⓘ - Imported, (M) - Mixed
Our menu contains allergens and is prepared in a kitchen that handles nuts, dairy and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen-free.