

Entree

- Oysters freshly shucked from Pier's temperature controlled oyster fridge
Natural or Mignonette Sauce (each) 4
- Gazpacho with Yabbies
avocado cream **32**
- Cream of Scallop Soup
summer vegetables - shellfish oil - chervil 34
- Epoisse Tortellini with Brown Onion Broth
fried bread wafers - baby onions - mushroom batons 32
- Citrus Cured King Salmon with Sterling Caviar
herb crème fraiche - potato crisps - citrus dressing 45
- Carpaccio of John Dory
ruby grapefruit - shaved fennel - extra virgin olive oil 32
- Tataki of Yellowfin Tuna
pickled cucumber - enoki mushrooms - soy, mirin & ginger dressing 34
- Seared Scallops with Kipfler Potatoes
white asparagus - cauliflower - morel vinaigrette 34

Main

- Pan Steamed John Dory
scallop agnolotti - baby pea shoots - asparagus tips - ginger velouté 48
- Pan Roasted Barramundi
sweet corn puree - king brown mushrooms - mushroom consommé 46
- Crispy Skinned Ocean Trout
tomato fondue - zucchini flowers - basil - black olive puree 44
- Bass Grouper with Red Curry Sauce
pickled cucumber salad - pea shoot chutney - jasmine rice 47
- Seared Kingfish
sorrel puree - golden oyster mushrooms - white asparagus - hazelnut foam 44
- Pot Roasted Rock Lobster
kaffir lime leaf - Thai basil - chilli 19 per 100g - Live Weight
- Roasted Sirloin of Aged Angus Beef
swede puree - caramelized turnips - spiced red wine reduction 49
- Cold Side Dishes
leaf salad 9 vine ripened tomato, eschallot, Ligurian olive & basil salad 14
- Hot Side Dishes
baby potatoes with parsley butter 12 green beans with garlic & olive oil 12

Dessert

- Soufflé 24
- Sumac Strawberries and Cream
plum wine jelly - white chocolate sponge - strawberry ice cream 24
- Seared Mango with Coconut Panna Cotta
tamarind sorbet - palm sugar caramel 24
- Dark Chocolate Brûlée
hazelnut and cherry financier - sheep's milk yoghurt sorbet 24
- Passionfruit Marshmallow
roast pineapple chiboust - pineapple and pernod sorbet 24

Cheese - selection served at room temperature individual 17 - plate 30