



## Start

<b>Melshell oyster tasting plate</b> <i>(gf, dfo)</i>	28
Half dozen   Natural, apple cider mignonette, mascarpone & yuzu	
<b>Bicheno tiger abalone</b> <i>(dfo)</i>	24
Saffron linguini, confit cherry tomatoes, arrabiatta sauce, chili and anchovy pangrattato	
<b>Seared Tasmanian scallops</b> <i>(gf, df)</i>	22
Horseradish cream, green peas, pickled shallot, seaweed oil, tapioca crackle	
<b>Bass Strait octopus</b> <i>(gf)</i>	22
Seafood bisque, nduja, daikon, charred nori, snow peas	
<b>Beetroot cured Atlantic salmon</b> <i>(gfo, dfo)</i>	22
Splendid gin, radish, lime and dill mascarpone, house-made brioche	
<b>Cape Grim brisket</b> <i>(gf)</i>	25
Slow braised, balsamic glaze, pumpkin, pepitas	
<b>Beetroot tartare</b> <i>(gf, df, vo)</i>	18
Macadamia nuts, capers, cornichons, beetroot crisps, horseradish, parsley	
<b>Textures of pumpkin</b> <i>(gf, df, vo)</i>	18
Roasted butternut pumpkin, toasted pepitas, pumpkin seed oil	
<b>Compressed watermelon</b> <i>(gf, dfo, vo)</i>	18
Westhaven fetta, preserved lemon, marinated olives, herbs	
<b>Saffron linguini</b> <i>(dfo, vo)</i>	entrée 22 main 32
Confit cherry tomatoes, arrabiatta sauce, basil, fried garlic	

*Please talk to us regarding dietary requirements*

*gf - gluten free  
df - dairy free  
g/dfo - gluten/ dairy free option  
vo - vegan options*



## Main

<b>Pan fried fish of the day</b> <i>(gf, dfo)</i>	Market Price
Braised fennel, zucchini, dill, Westhaven fetta, lemon oil	
<b>Seafood sambal</b> <i>(gf, df)</i>	42
Bass Strait octopus, Atlantic salmon, Blue Eye trevalla, Spring Bay mussels local calamari, pilaf rice, basil	
<b>Slow roasted sweet potato</b> <i>(df, vo)</i>	30
Freekeh, charred spring onion, smoked almond dukkha, tahini emulsion	
<b>Braised baby fennel</b> <i>(gf, dfo, vo)</i>	30
Quinoa, pickled zucchini, dill, soy fetta, lemon oil	
<b>Pan fried Rice Pilaf</b> <i>(gf, dfo, vo)</i>	30
Chimichurri sauce, broccoli, roasted capsicum, smoked paprika almonds, lime	
<b>Sous vide duck breast</b> <i>(gf, df)</i>	48
Fermented local plum sauce, quinoa, baby beetroot, pistachio, cauliflower	
<b>Scottsdale pork scotch</b> <i>(gf, df)</i>	38
Shimeji mushroom, pickled onion, broccoli, black garlic jus, pork puffs	
<b>Cape Grim eye fillet steak</b> <i>(gf, dfo)</i>	48
Potato fondant, leek, buttered carrot puree, house-made jerky, thyme butter, jus	
<b>Seafood Platter for Two</b> <i>(dfo)</i>	185
Fish of the day, baby abalone, ½ shell scallops, Melshell oysters, Spring Bay mussels, Atlantic salmon, calamari, Pickled octopus, lemon and condiments	

## Sides

<b>Dutch Carrots</b> Freycinet honey, macadamia nuts <i>(gf, df, vo)</i>	12
<b>Fennel and cucumber salad</b> lemon and dill whipped mascarpone <i>(gf, dfo, vo)</i>	12
<b>Charred broccoli</b> chimichurri sauce, toasted rice <i>(gf, df, vo)</i>	12
<b>Heirloom tomato</b> pickled seeds, basil <i>(gf, df, vo)</i>	10