

When East Meets West

Sydney Rock Oysters

Freshly shucked oysters, your choice of:

Natural \$3

Red Wine & Eschallot Vinaigrette \$4

Tempura w/ Wasabi Aioli \$4

King Fish Carpaccio \$20

Sashimi grade kingfish, thinly sliced, lightly seasoned, dressed w/ olive oil, light teriyaki, fresh lime juice & chili. Topped w/ salmon roe, pomegranate & lime zest

Scallop Carpaccio \$20

Sashimi grade scallops, thinly sliced, seasoned w/ Himalayan pink salt, flying fish roe, dressed in a grape seed vinaigrette, garnished w/ fresh shallots, fried shallots, micro herbs & flowers

Tequila, Chili & Lime Cured Salmon \$20

Tasmanian Salmon, dry herb rubbed, sprinkled w/ citrus zest, diced chili, soaked in Tequila syrup, topped w/ white & black balsamic pearls, sliced Spanish onion, dill & wonton wafers

Seared Tuna \$22

Yellow fin tuna, crumbed in black & white sesame seeds, kibbled black pepper, lightly seared then sliced & served on a kale & seaweed salad, dressed w/ a wasabi & black garlic aioli

Calamari Basket \$18

Australian Calamari scored & sliced into strips, marinated in butter milk & garlic, lightly floured then fried till golden, seasoned w/ pink salt, Szechuan spices & kibbled pepper, w/ julienned shallots & chilies, served w/ a lemon aioli

Live Barramundi (Market Price)

Stuffed with limes, coriander, shallots, garlic & ginger. Baked in oven in salted cast, served with surprise dressing

Seafood Swingers Noodles \$48

All Australian seafood, scampi, bugs, prawn meat, calamari, pippies & mussels, sautéed in pan w/ garlic, pink peppercorns, parsley, noodles, kale & finished w/ cold pressed olive oil

Seafood tasting board \$90pp

King fish, scallops, oysters, tuna, salmon, BBQ bugs, BBQ scampi, BBQ prawns, pippies & mussels

Duck Tartlets \$19

Duck breast seared then sliced, served on a puff pastry base, filled w/ trio of mushrooms & leeks, finished w/ a sweet soy & duck jus w/ star anise & cinnamon, topped w/ julienned fried leeks (4 pcs)

Wagyu Eye Fillet \$36

Rolled in a herb & spice crust seared then slow roasted, thinly sliced & served on a medley of swiss browns, oyster & shiitake mushrooms w/ garlic crisps & truffle oil

Tomahawk Steak \$98 Cape Grim Tasmania

Salt crusted Cape Grim Tomahawk, char grilled medium rare, w/ black bean sauce, oyster & bourbon jus & ginger shallot oil, served w/ garlic rosemary potatoes & chinese broccoli

Please ask us about our dessert specials

