

*Dunes*

PALM BEACH

## SEAFOOD | RAW

SYDNEY ROCK OYSTERS CUCUMBER NUOC CHAM MIGNONETTE GF DF	3/21 6/42 12/84
TUNA CRUDO AVOCADO MOUSSE CHILLI OIL SESAME GF DF	28
MARKET KINGFISH SASHIMI WITH PICKLED GINGER SOY & SEAWEED GF DF	38
CRAB SALAD CELERIAC BASIL OIL HERBS & CRISP BREAD DF GFA	32
KINGFISH CEVICHE POMELO NASTURSIUM ORANGE DRESSING TAPIOCA CRACKER GF DF	28

## SMALL PLATES

MIXED AUSTRALIAN MARINATED OLIVES GARLIC & CHILLI GF DF	10
LEMON + HERB FOCACCIA CARAMALISED BALSAMIC OLIVE OIL	12
BURRATA HEIRLOOM TOMATOES SOURDOUGH CROUTON CAPERS MACADAMIA PESTO ESCHALOTS	24
FRIED SAGANAKI COMPRESSED WATERMELON MINT HONEY GF	26
BBQ OCTOPUS HUMMUS FRIED CHICKPEAS LEMON CHILLI + HERB DRESSING GF DF	32
HALF SHELL ROASTED SCALLOPS SAFFRON BUTTER FINGER LIME (3) GF	29
SOUTHERN CALAMARI FRITTO ZUCCHINI PEPPERBERRY AIOLI LEMON GFA DF	29
ZUCCHINI FLOWERS RICOTTA PARMESAN WHIPPED RICOTTA & FETA PEPPERONATA (3) GFA	28
WHOLE ROASTED KING PRAWNS HARISSA BUTTER FRIED CAPERS (3) GF	33
SOFTSHELL CRAB SNOWPEA TENDRILS SESAME DRESSING SRIRACHA MAYO DF	29

## BIGGER PLATES

BLUE SWIMMER CRAB CHILLI CONFIT GARLIC CHERRY TOMATO + DILL LINGUINE DF	44
BEER BATTERED GOLD BAND SNAPPER FRIES + TARTARE LEMON CHIVES	39
MUSSELS LEMONGRASS TURMERIC COCONUT CHOY SUM GARLIC BAGUETTE DF GFA	42
CRISPY BARRAMUNDI CHENIN BLANC KOMBU BUTTER GREMOLATA PIPPIS WILTED GREENS GF	44
STICKY FIVE SPICE BEEF SHORT RIB GREEN PAPAYA HERB SALAD NUOC CHAM POLENTA CHIPS GF	55
SLOW ROAST LAMB SHOULDER ALMOND EMULSION CARROTS BLACK GARLIC SALT BUSH GF DF	44
HANDMADE GNOCCHI PUMPKIN + RICOTTA FRIED ZUCHINNI FLOWER PINE NUTS PARMESAN	38
TUNA CRUDO ROCKET PESTO LINGUINE PANGRATTATO HEIRLOOM TOMATOES PARMESAN VEA	36

## SIDES

OREGANO SALT FRIES V GFA	14
ROCKET PEAR RADICCHIO PARMASAN HONEY ROASTED WALNUTS BALSAMIC GLAZE GF VEA	14
CRISPY POTATOES SALTBUSH GF	14
ROAST BRUSSEL SPROUTS BLACK GARLIC VINCOTTO GF DF V	18
STEAMED GREENS CAFE DE PARIS BUTTER GF	18

## SOMETHING SWEET

CHOCOLATE MOUSSE HONEYCOMB WHIPPED CREAM RASPBERRIES. GF	20
MANGO COCONUT + WHITE CHOCOLATE PARFAIT BURNT MERINGUE MACADAMIAS GF	20
PAVLOVA HIBISCUS STRAWBERRY ELDERFLOWER STRAWBERRY GANACHE GF	20
CHEESE BOARD SERVED WITH MUSCATELS LOCAL HONEY	
LAVOSH & GRAPES	38 FOR 3
FAUCON BRIE FRANCE	
MAFFRA CLOTHBOUND CHEDDAR, VICTORIA	
LA LUNA GOATS CHEESE, WESTERN AUSTRALIA	18EA

## MAKE IT BOOZY

AFFOGATO WITH FRANGELICO	18
FROZEN LIMONCELLO SHOT	12
FRANGELICO SHOT	12

## COFFEE

LONG BLACK	5.5
FLAT WHITE	5.5
LATTE	5.5
CAPPUCCINO	5.5
PICCOLO	5.5
MACCHIATO	5.5
ICED LATTE	5.5
HOT CHOCOLATE	7
ADD SOY - OAT - ALMOND	5.5
ORGANIC TEA - ENGLISH BREAKFAST - LEMONGRASS + GINGER - EARL	0.50
GREY - PEPPERMINT - GREEN	5.50