

TO START

Swordfish Empanada
Grilled Abrolhos Island Scallop
Sea Urchin Crumpet
Malaysian Tiger Prawn Cutlet
Charcoal Grilled Slipper Lobster
Raw Amberjack in Royal Kombu
Charcoal Grilled Game Farm Quail
Java Brown Clams & Shark Bay Scampi
Line Caught Spanish Mackerel
Yellowfin Tuna Tartare
VEGETABLES & SIDES
Kombu Fries
Cabbage, Hazelnuts, Currants & Buttermilk
Salt & Vinegar Onion Rings
Salad of Green Leaves & Herbs
Salad of Ox Heart Tomato & Stone Fruit
Enoki Mushrooms, Roast Garlic & Egg Yolk
Padron Peppers & BBQ Onion Salsa
Hot & Numbing Brussel Sprouts
Sweet & Sour Radicchio

THE MAINS

Flowering Zucchini & Pecorino Pie	40
Free-Range Chicken Jerusalem Artichoke, Broad Beans & Yellow Wine	44
Aquna Murray Cod on Potato Scales	54
Abrolhos Island Dhufish Schnitzel	54
David Blackmore's Wagyu Chuck Rib	84

FYSH CUTS

Fish arrives whole, butchered and dry-aged by our culinary team.

Yellowfin Tuna Merguez Sausage
200g Yellowfin Tuna Fillet Steak
Charcoal Grilled Aquna Murray Cod Forequarter
450g Dry-Aged Mooloolaba Swordfish (Allow 35 minutes)
400g Dry-Aged Mooloolaba Yellowfin Tuna (Allow 35 minutes)

Menu is subject to change without prior notice. Kindly reach out to our team should you have any concerns on allergens.