



## GLUTEN FREE

### STARTERS

Gluten Free bread with Pepe Saya cultured butter \$10

Marinated olives \$8

Smoked Salmon pate with crispy capers and gluten free bread \$14

### OYSTERS

Natural Sydney Rock Oysters mignonette \$4ea

Sydney Rock Oysters with spanner crab salad and nam jim \$4.5ea

Warmed Sydney Rock Oysters with smoked cauliflower cream and pecorino \$4.5ea

### ENTREES

Sashimi of tuna, kingfish and salmon with lime & paprika dressing, fried asian herbs and lime aioli \$32

Pan fried prawns with chimichurri and garlic butter \$30

Seared scallops with fennel puree and bacon salted kipfler chips \$28

Sichuan salted squid with fried chilli, garlic, kale and lime aioli \$28

Burrata, fig, jamon, fresh rocket and vincotta and olive oil dressing \$27

### MAINS

Carl's signature twice cooked duck with parsnip puree, sugar snap peas and orange cassia bark glaze \$45

Rack of lamb with pumpkin puree, chickpea, fetta and mint salad and jus \$50

Whole fried baby snapper, Thai coconut red curry, jasmine rice \$45

Seafood yellow curry, with Moreton Bay bug tail, prawn, scallops and house roti \$48

Weekly Market Fish MP

1.5% for all credit card transactions 15% public holiday surcharge

\* FOR FRIED FOODS WE USE A SHARED FRYER

## GLUTEN FREE BEEF

All beef served with rosemary salted potato, seeded mustard aioli and jus

Black Angus Eye Fillet 250g \$48

Butchers Cut Price upon request

## SEAFOOD PLATTER

FOR TWO \$220 | FOR THREE \$300

### COLD SEAFOOD

½ Lobster with apple remoulade

Sashimi of tuna, kingfish and salmon with lime & paprika dressing, fried asian herbs and lime aioli

Fresh King Prawn, Summer Salt cocktail sauce, lemon

Smoked Salmon pate with crispy capers

Selection of Sydney Rock Oysters

### HOT SEAFOOD

½ Lobster with truffle bechamel, pecorino\*\*

Seared scallops with fennel puree and bacon salted kipfler chips

Sichuan salted squid with fried chilli, garlic, kale and lime aioli

Pan fried prawns with chimichurri and garlic butter

Whole fried baby snapper with Thai coconut red curry and jasmine rice

### SIDES

Watermelon salad with asian herbs, nam jim \$13

Steamed sugar snap peas, speck and tarragon \$15

Truffle fries, parmesan, sea salt \$16

Plain chips with tomato salt \$10

### DESSERT

Blood orange souffle with chocolate gelato \$20

Burnt basque cheesecake with pedro ximenez cream and peanut brittle \$19

Trio of gelato \$15

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\*\*BECHAMEL IS NOT GLUTEN FREE, PLEASE SEE SERVER FOR ALTERNATIVE OPTION\*\*