



GLUTEN FREE

TO START

Marinated olives 8

OYSTERS

Natural Sydney Rock Oysters mignonette 21 | 42

Natural Sydney Rock Oysters, miso dressing, chopped prawn 21 | 42

Warmed Sydney Rock Oysters with smokey bacon and spicy worcestershire 21 | 42

ENTREES

Searred Queensland scallops, sweet corn puree, chopped prawn, crispy corn and basil oil 28

BBQ octopus, Moroccan chickpea and tomato, mint yoghurt and fried basil 27

Fried duck salad, green mango, cucumber and mint, Thai chilli lime dressing 27

Tuna tartare, avocado and wasabi puree, cucumber and crispy polenta 28

Curry salted squid, pickled cabbage and kaffir lime aioli 27

BBQ split prawns, harissa, fennel, charred lemon and grape 28

Stracciatella, fresh fig, radicchio, honey and crushed hazelnut vinaigrette 27

MAINS

Carl's signature twice cooked duck, parsnip puree, sugar snaps, pomegranate and burnt orange glaze 45

Lamb shoulder wrapped in prosciutto, potato puree, smashed pea, mint and jus 40

Crispy skin salmon, cauliflower puree, roasted hazelnuts and herb butter 40

Whole fried snapper, coconut red curry, thai herbs, coconut cream and jasmine rice 42

Crispy skin barramundi, carrot and ginger puree, lemon beurre blanc, potato scales 45

Tempura battered flathead fillets, avocado and cucumber salsa, sriracha aioli 40

Crispy skin pork belly, speck and spinach colcannon, jus 40

1.5% FOR ALL CREDIT CARD TRANSACTIONS

10% PUBLIC HOLIDAY SURCHARGE

* FOR FRIED FOODS WE USE A SHARED FRYER



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BEEF

All beef served with sweet potato puree, confit asparagus, crispy onion rings, jus, smoked onion salt

Black Angus Eye Fillet 250g 45

Butchers Cut Price upon request

SEAFOOD PLATTER FOR TWO \$160

COLD SEAFOOD

Tuna tartare, avocado and wasabi puree, cucumber and crispy polenta

Summer Salt prawn cocktail, sriracha aioli

Selection of Sydney Rock oysters

HOT SEAFOOD

Seared Queensland scallops, sweet corn puree, chopped prawn, crispy corn and basil oil

BBQ octopus, Moroccan chickpea and tomato, mint yoghurt and fried basil

Moreton Bay Bug tails, chimichurri

Whole fried snapper, coconut red curry, thai herbs, coconut cream and jasmine rice

BBQ split prawns, harissa, fennel, charred lemon and grape

SIDES

Persian fetta salad with pumpkin, poached pear, beetroot and palm sugar dressing 16

Steamed greens with almonds, capers and dill 14

Roasted winter vegetables, horseradish creme fraiche 14

Baby cos salad with radish, avocado and dill vinaigrette 12

Shoestring fries with truffle, parmesan, parsley and lemon zest 12

DESSERT

Blueberry souffle, vanilla bean gelato, sherbert, blueberry syrup 21

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