



FIRST MATE'S ADDITION

SHARE STYLE SET MENU | FOR GROUPS OF 4 AND ABOVE

\$89PP

SONOMA OLIVE SOURDOUGH (V)

smoked cultured butter, black salt

HUMMUS (VG)

fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough

ROASTED BEETROOT (V, GF)

candy walnuts, truffle goat's curd, pickled radish, red onion pearls

TUNA TARTARE (DF)

wasabi, furikake, radish, ponzu, compressed cucumber

TWICE COOKED POTATOES (GF)

fried rosemary, confit garlic butter, smoked salt

ORGANIC LEAF SALAD (VG, GF)

radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing

WOOD ROASTED CHICKEN (GF)

house fermented peri peri sauce, pickled chilli, toum, lime

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens.



CAPTAIN'S PLATES

SHARE STYLE SET MENU | FOR GROUPS OF 4 AND ABOVE

\$99PP



SONOMA OLIVE SOURDOUGH (V)

smoked cultured butter, black salt

HUMMUS (VG)

fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough

CHARCUTERIE (DF)

chef's selection cured meats, house pickles, lavosh, grissini

ROASTED BEETROOT

candy walnuts, truffle goat's curd, pickled radish, red onion pearls

TUNA TARTARE (DF)

wasabi, furikake, radish, ponzu, compressed cucumber

TWICE COOKED POTATOES (GF)

fried rosemary, confit garlic butter, smoked salt

ORGANIC LEAF SALAD (VG, GF)

radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing

ONE SHARED MAIN TO BE SELECTED FOR THE ENTIRE GROUP

WOOD ROASTED CHICKEN (GF)

house fermented peri peri sauce, pickled chilli, toum, lime

CHAR GRILLED KING PRAWNS

miso butter, charred lime, micro coriander

WAGYU RUMP STEAK MB4+

chimichurri, cabernet jus, café de paris butter

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens.



VOYAGE DE LUXE FEAST

SHARE STYLE SET MENU | FOR GROUPS OF 8 AND ABOVE

\$120PP



SONOMA OLIVE SOURDOUGH (V)

smoked cultured butter, black salt

HUMMUS (VG, GF)

fermented chilli, fried chickpeas, pistachio dukkah, olive oil, sourdough

CHARCUTERIE (DF)

chef's selection cured meats, house pickles, lavosh, grissini

HANDMADE BURRATA (V)

wood fired peppers, crostini, green olive, orange blossom honey

MARKET CRUDO (GF, DF)

green herb salsa, eschalot, cucumber, chilli, caviar

TWICE COOKED POTATOES (GF)

fried rosemary, confit garlic butter, smoked salt

ORGANIC LEAF SALAD (VG, GF)

radicchio, green oak, radish, eschalot, dill, chervil, lemon dressing

TWO SHARED MAIN TO BE SELECTED FOR THE ENTIRE GROUP

WOOD ROASTED CHICKEN (GF)

house fermented peri peri sauce, pickled chilli, toum, lime

JOHN DORY (GF, DF)

*sauce verde, charred fennel, fried capers, fennel fronds, chervil
optional +\$40pp substitute to whole southern rock lobster*

12HR SLOW ROASTED LAMB SHOULDER (GF)

red wine jus, smoked umami butter, chives, charred onion

WAGYU RUMP STEAK MB4+ (GF)

*chimichurri, cabernet jus, café de paris butter
optional +\$20pp substitute to 1kg butcher's cut*

CHOCOLATE COFFEE BROWNIE (GF)

mocha cremeux, coal torched marshmallow, salted caramel

KAFFIR LIME COCONUT PANNA COTTA (VG, GF)

wood smoked pineapple, passionfruit, raspberry, charcoal lime meringue

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens.

