James Squire

THE SQUIRE'S LANDING

CAVIAR

10G CAVIAR LDO, LGO — 90
Crème fraîche, chives, cornichons, blinis

CAVIAR BUMP — 49
Belvedere Vodka (30ml)

STARTERS

SONOMA OLIVE SOURDOUGH V — 16
Smoked cultured butter, black salt

APPELLATION OYSTERS LG, LD — 1/2 DOZEN | 46
Mignonette dressing

HUMMUS VG, LGO — 18
Fermented chilli, chickpeas, pistachio, dukkah, sourdough

TASMANIAN SCALLOP LG — 12EA
Truffle salami, roasted bell pepper, citrus crumb

TUNA TARTARE LG, LD — 18
Wasabi, furikake, ponzu, cucumber

DUCK LIVER PATÉ LD — 28
Beetroot dust, onion, cornichons, crisp bread

HANDMADE BURRATA V, LGO — 30
Wood-fired peppers, olive, orange blossom honey

MARKET CRUDO LG, LD — 34
Salsa verde, caviar , cucumber , chilli

CHARCUTERIE LG, LGO — 34
Chef's sselection of cured meats, house pickles, lavosh, grissini

MAINS

BUTTERY CONFIT CABBAGE V, LG — 28
Miso, herb oil, black garlic

SMOKED EGGPLANT VG, LG — 26
Coconut spinach, couscous, smoked peppers

WOOD ROASTED CHICKEN LG, LD — 1/2 | 33 / WHOLE | 60
House fermented peri peri sauce, pickled chilli, toum, lime

DUCK BREAST LG, LD — 48
Parsnip, puffed quinoa, fennel, prune jus

12HR SLOW ROASTED LAMB SHOULDER LG, LDO — 99
Red wine jus, smoked umami butter , onion

SEAFOOD & CRUSTACEAN

LOBSTER RISON — 38
Tomato, xo butter , fennel

CHAR-GRILLED KING PRAWNS LG — 40
Miso butter , char red lime, coriander

JOHN DORY — 48
Salsa verde, fennel, capers

WHOLE MARKET FISH — MP
Coal roasted

WHOLE SOUTHERN ROCK LOBSTER — MP
Coal roasted

Please note: all credit and debit card transactions incur a bank surcharge fee of 1.1%+ GST. EFTPOS (must insert card & select cheque or savings) and The Pass transactions are surcharge free. A surcharge of 10% applies on Sundays & 15% on Public Holiday

STEAKS

All steaks are cooked over open fire using European charcoal and iron bark. All steaks are served with red wine jus and a single choice of condiment

SIRLOIN 300 MB3+ — 65

WAGYU RUM 300G MB4 — 70

ANGUS RIB FILLET 400G MB3+ — 95

BUTCHER'S CHOICE STEAK 500G — MP

BUTCHER'S CHOICE STEAK 1KG — MP

CHOICE OF CONDIMENT

PEPPERCORN LG — 6

FERMENTED CHILLI LG, LD — 7

UMAMI BUTTER LG — 7

CHIMICHURRI LG, LD — 6

CAFE DE PARISBUTTER LG, LD — 5

SIDES

ROASTED BEETROOT V, LG, VGO — 18
Truffles goat's curd, walnut, red onion pearls

HEIRLOOM TOMATO SALAD V, LG, VGO — 22
Fig balsamic, buffalo mozzarella, watermelon

ORGANIC LEAF SALAD V, LG — 18
Radicchio, green oak, radish, dill, lemon dressing

TWICE COOKED POTATOES V, LG — 16
Fried rosemary, garlic butter, smoked salt

HASSELBACK POTATO V, LG — 14EA
Truffle whipped ricotta, caviar, micro chervil

CHARRED ASPARAGUS V, LG, LDO, VGO — 28
Smoked limewhipped ricotta, pesto, basil, fresh herb salad

WOOD FIRED BROCCOLI V, LG, LDO, VGO — 25
Saffron yoghurt, green tahini, smoked dukkah, coal roasted grapes

LG = Low Gluten| LD = Low Dairy| V = Vegetarian | VG = Vegan | LGO = Low Gluten Option| LDO = Low Dairy Option| VGO = Vegan Option

Please inform a team member if you have allergies or intolerances.We will do our very best to accommodate them but as our menu is prepared freshly in the kitchen, there may be trace allergens.

Shared course dining experience for ease and elegance. Let us take careof the details while you enjoy the experience.

CAPTAIN'S PLATE

Share style set menu $99 pp | For groups of 2 and above

TO START

SONOMA OLIVE SOURDOUGH V
MARKETCRUDO LG, LD
HANDMADE BURRATA V, LGO
CHARCUTERIE LD, LGO

MAINS TO SHARE

CHAR-GRILLED KING PRAWNS LG
12HR SLOW ROASTED LAMB SHOULDER LG,LDO

SIDES TO SHARE

ROASTED BEETROOT V, LG, LDO
COOKED POTATOES V, LG
ORGANIC LEAF SALAD VG,LG

VOYAGE DE LUXE

Share style set menu $129pp | For groups of 4 and above

TO START

SONOMA OLIVE SOURDOUGH V
MARKETCRUDO LG, LD
HANDMADE BURRATA V, LGO
CHARCUTERIE LD, LGO

MAINS TO SHARE

SIRLOIN STEAK 300G MB3+ LDO
chimichurri, red wine jus, café de Paris butter

JOHN DORY LD, LG
DUCK BREAST LG,LD

SIDES TO SHARE

ROASTED BEETROOT V, LG, LDO
HASSELBACK POTATOES V, LG, LDO
ORGANIC LEAF SALAD VG, LG, LD

TO FINISH

CHOCOLATE COFFEE BROWNIE LG
mocha crémeux, coal torched marshmallow, salted caramel

LEMON BUTTERFLY
lemon curd, puffed quinoa, citrus cheesecake, blueberry jelly, butterfly pea