



SHARING TEMPTATIONS

LOBSTER BRUSCHETTA & OSETRA CAVIAR

Nirvana for the taste buds 59

PRAWN BRUSCHETTA

Horseradish crème, chives 49

CRISPY LOCAL CALAMARI

Chilli jam 42

ENTREES

OCEAN PLATE FOR TWO

Pacific oysters, QLD king prawns, Osetra caviar, lobster medallions, scallop ceviche, W.A. scampi, Moreton Bay bugs, Tasmanian smoked salmon 199

SHARK BAY SCALLOPS MORNAI

Pecorino, grana padano, gruyere, brie 49

POACHED GARLIC KING PRAWNS

Roasted pepper salsa 50

SIGNATURE PLATTERS FOR TWO

CLASSIC

Southern Rock Lobsters 2 whole (650g+ ea) mornay & thermidor, tiger prawn salad, beer battered blue eye fillets, salt & pepper squid, natural jumbo prawns, seafood & prawn Iberia jasmine pilaf 399

SEAFOOD GRILL

Southern Rock Lobsters 2 whole (650g+ ea) W.A. scallops, blue eye fillets, tiger prawns, baby marinated calamari, mussels, evoo, oregano, garlic, lemon 399



THE GRILL - BEEF

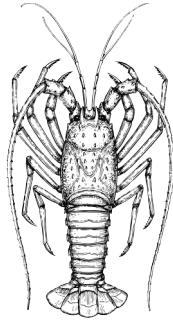
350G EYE FILLET GRASSFED, GIPPSLAND & SIX OYSTERS

Chef duxelles, vegetable torte, garlic & saffron butter 129
without oysters 99

300G WAGYU SIRLOIN QLD | MARBLE SCORE 9+ & LARGE BBQ QLD WHOLE BUG *Wagyu served medium

Butter of the Gods (roasted bone marrow, anchovies, cured egg, butter), 5g shaved black truffle 169

LOBSTER - MP



MORNAI

Pecorino, grana padano, gruyere, brie

NATURAL

Grilled Caesar salad, rosè dressing

THAI

Kaffir lime, lemongrass, sriracha

CLASSICA

Squid ink fettuccine, lobster bisque

THERMIDOR

Mustard, brandy, bechamel

FRENCH

Roasted garlic, salted beurre, XO cognac

LARGE PACIFIC OYSTERS MP



MORNAI

Pecorino, grana padano, gruyere

NATURAL

Gold leaf, lime ceviche, pearls

KILPATRICK

Cured smoked bacon, aged balsamic & imported English Worcestershire

TEMPURA

Wasabi, seaweed, salmon roe

NOVA SCOTIA

Salmon, horseradish, salmon caviar

PRAWN

Kewpie mayo

BLUE SWIMMER CRAB

Velouté

ICONIC DISHES FOR ONE

ULTIMATE FERG BURGER

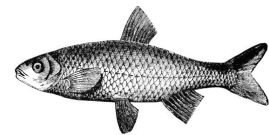
Southern Rock Lobster, W.A. scampi, 650g rib eye – all BBQ'd 249

FERGINARA

Southern Rock Lobster, Qld king prawn, Tasmanian mussels, pipis, Shark Bay scallop, S.A. calamari, bug tails, W.A. scampi, blue eye, Moreton Bay bugs tossed in squid ink fettuccine, lobster bisque, rich tomato saffron sauce 159

LUXURIOUS LOBSTER

Whole Southern Rock Lobster, 10g of freshly shaved black truffle, roasted garlic, salted beurre, XO cognac tossed through creamy hand-cut linguini MP



MARKET FISH

FRITTO MISTO DI MARE

Beer battered King George Whiting, King Prawn, Scampi, Lobster Tails, gribiche, pea mash, fennel salad 99

PATAGONIAN TOOTHFISH & W.A. CRAB MEAT

Finger lime beurre blanc, sweet anise confit 110

CONSIDERATION

W.A. BLUE SWIMMER CRAB RISOTTO

Italian Arborio rice, bisque, saffron 45

SANTORINI SALAD

Anchovies, heirloom tomatoes, cucumber, evoo, lemon, garlic, mint, parsley, dill, salad onion, oregano, capers, pecorino, feta 26

SALMON FUMÉ FROM HUON

Fennel, baby leaves, horseradish 38

PRAWN & AVOCADO LETTUCE CUPS

Marie-rose mayo 35

BBQ'D BROCCOLINI & SPANISH ANCHOVIES

Chilli butter, feta, toasted seeds 33

DESSERTS

Gold crusted vanilla crème brûlée 22
White chocolate & Baileys mousse 24