

OYSTERS OYSTERS

NATURAL

- lemon
- tarragon mignonette *gf df*
- daikon rice vinegar *df*
- smoked soy apple *df*

half dozen	27
dozen	38
mixed tasting plate	42
a selection of oysters with all condiments served on the side	

OYSTER SHOOTERS 8 each

Tokyo Joe

Sake, citrus soy, pickled ginger, salmon roe *df*

Bloody Maria

chilli vodka, gazpacho, celery, pepper *gf df*

DRESSED

- pickled nashi, black pepper *gf df*
- horseradish creme, dill, salmon roe *gf*

three	15
mixed half dozen	29

GRILLED

- tamarind lemongrass butter *gf*
- bourbon chipotle butter

half dozen	28
mixed dozen	48

FEED ME MENU 49

Too hungry, can't decide? We'll take care of you!

Whole table participation needed! We're sorry, no dietary substitutes on this one :(

SHARING SHARING

SOURDOUGH BREAD 7

cultured butter, pepperberry salt

"SALT & VINEGAR CHIPS" 10

kipfler, saltbush, malt vinegar flake *gf df*

OCTOPUS GAZPACHO 11

Tabasco, basil oil *df*

HEIRLOOM TOMATO 15

whipped miso tofu, fried olive, yuzu kosho *df*

ZUCCHINI MINT SALAD 13

zucchini flower, labneh, hazelnut *gf*

OCEAN TROUT RILLETTE 12

capers, dill, sourdough toast

KINGFISH CRUDO 15

pickled fennel, grapefruit, shoyu sesame *df*

COLD SEAFOOD 59

storm shell clam, king prawns, marinated mussels, pickled octopus, bay bug, wakame cucumber salad *df*

ACHIOTE OCTOPUS 26

peach salsa, habanero, lime *gf df*

TORCHED OCEAN TROUT 30

sunflower seed, asparagus, pumpnickel *gf df*

BUTTER POACHED BUG 33

crustacean sauce, ramen noodle

HIBACHI PRAWNS 29

green mango, cucumber, kaffir lime *gf df*

TO FINISH TO FINISH

ESPRESSO BRÛLÉE 15

wattleseed shortbread

COCONUT LIME TART 13

kiwi fruit, toasted coconut

CHEESE PLATE 12

seasonal accompaniments *gf*

HOURAISEN KANJUKU UMESHU 13

Aichi, Japan

IWAI BLENDED WHISKY 9

Nagano, Japan

APPLEWOOD ESPRESSO LIQUEUR 10

Adelaide Hills, SA

APPLEWOOD LIMONCELLO 9

Adelaide Hills, SA