

THE SEA GRILL

ENTRÉE

Oyster Plate

A selection of freshly shucked
Sydney Rock oysters - wasabi mayonnaise, finger lime pearls
Pacific oysters - mango, namjim dressing

Yellowfin Tuna Crudo

Lemon zest, olive oil, shiso, garlic chips

Salad

Frisee salad, roasted mushrooms, poached egg, chives

MAIN

Tasmanian salmon

Grilled salmon, tomatillo puree, hearts of palm, pineapple salsa

Crispy skinned barramundi fillet

Roasted tomato, braised fennel, heirloom carrot, watercress foam

Lobster risotto

Mushroom, sea urchin butter, spinach

Black angus filet mignon

Radicchio, balsamic, creamy quinoa, yuzu kosho Bordelaise

DESSERTS

Almond moelleux

Island cocktail confit, light vanilla cream, passion mango sauce

Lemon cream tart

Soft top meringue, Chantilly cream, white chocolate wafers, popping pearls

Premium Australian cheese board

Roasted peach crush, glazed fig jam, lavosh, crackers

SMALL BITES FROM THE BAR

Oysters rockfeller

Parmigiano, breadcrumbs \$5.00 each

Crispy octopus

Black garlic aioli, smoked paprika \$18.00

The Sea Grill Sushi Roll

Crunchy spicy tuna, avocado, spicy aioli \$21.00

The rock roll

Shrimp tempura, spiced Japanese mayonnaise, brioche roll \$19.00
