

SNACKS

Freshly-Shucked Irish/French Oysters 33 (1/2 dozen), 6 (each)
Whipped Cod's Roe, Crisp Flatbread 9
Crisp Calamari, Green Peppercorn Dip 12
Chicken Liver Parfait, Pickled Shallot, Toasted Sourdough 10

TO START

Beer-Battered Cod, Shoestring Potato, Crushed Peas 19
Chargrilled Octopus Tentacle, Smoked Roe, Gremolata, Borlotti Beans 22
Tuna Tartare, Avocado, Lime Dressing, Crispy Shallot 19
Mussels Steamed in Irish Ale & Lovage 19
 V/N **Baked Beetroot, Hazelnut, Parmesan, Herbs** 15
Beef Agnolotti, Leek, Parmesan, Smoked Bone Marrow 18

TO FOLLOW

N **Roasted Barramundi, Charred Broccoli, Romesco, Almond** 34
Wild Lemon Sole (whole), White Clams, Capers, Samphire, Light Cream 38
Grilled King Salmon, Charred Asparagus, Cured Egg Yolk 34
Soft Shell Crab Burger, Seaweed Bun, Spicy Slaw, Avocado, Fries 30
Duroc Pork Chop, Fermented Cabbage, Fennel 35 (250g)
Lamb Cutlets (2), Housemade Lamb Sausage, Eggplant, Anchovy 38
 N **Chargrilled Grain-Fed Ribeye, Smoked Creamed Potato, Cauliflower, Hazelnut** 40 (180g)

TO SHARE

Fisherman's Feast 38 per person (min 2)
 Hand-rolled Linguine, Lobster, Prawn, Mussel, Fish (& whatever else is in season), cooked with Seafood Stock & Tomato

Chef's Seafood Platter 60 per person (min 2)
 Grilled Lobster (1/2 pp) & Prawn, Beer-Battered Cod, Crisp Calamari, Mussels & Clams, Tuna Tartare, Oyster



Wild Red Snapper (whole), Curry Spices, Scallion Yoghurt, Seaweed Salad 37 (600g)
Spatchcock Whole Free-Roaming Chicken, Dressed Fennel 44 (1.4kg)

SIDES

V/N **Butter-Roasted Cauliflower, Parmesan, Hazelnut Pesto** 10
 V **Chargrilled Pumpkin, Harissa Yoghurt, Pumpkin Seeds** 9
 V **Grilled Pak Choy, Sherry Vinegar, Garlic** 9
 V **Market Greens Medley** 10
 V **Straight Cut Fries** 9
 Seaweed 'Shake It Till You Make It', Sriracha & Garlic Dip