



"Cptn's Table" - A Chef's Selection \$85pp

SMALL PLATES

Kingfish sashimi with a tamarind peanut dressing & Vietnamese mint 20

Pork, prawn & fresh pea dumplings with a ginger dressing (6 pcs) 18

Harvey Bay scallops with sesame & king oyster mushroom purée, finished with black truffle, garlic & chives (3 pcs) 26

Soy & togerashi pickled mussels finished with smoked bonito & shiso 18

Crispy salt & pepper tofu with chilli jam, herbs & coconut 18

Eye fillet tartare with sesame paste & goma dare dressing accompanied with tapioca cracker 24

LARGE PLATES

Barramundi fillet with miso butter & pickled wombok 44

Crispy pork belly with snow peas & mint relish cashews 38

Slow cooked peppered beef short rib in a coconut satay marinade with coriander, lime & cucumber 44

Miso eggplant with mizuna salad, bean shoots & fried shallots 28

Crispy chicken ribs with black sesame, tamarind & chilli caramel, Chinese broccoli 34

SIDES

Tatsoi leaves, shallots, daikon radish dressed with rice vinegar 12

Seasoned rice, Korean red pepper & celery seeds 9

Crispy rice noodles with kimchi salt 10

Dutch Cream potatoes, black garlic, nori & sesame butter 14

DESSERT

Green tea panna cotta with white chocolate, freeze dried mandarin 16

Chocolate mousse with caramelised pineapple, cayenne pepper, black salt & peanuts 16

Affogato - Your choice of liquor, vanilla bean ice-cream & Commonfolk espresso 18