



"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