

OYSTERS

Freshly shucked served with lemon

Claire de lune bouton 5ea

Moonlight flat oysterage, batemans bay, nsw

Grown under carefully controlled conditions, begins life as a wild caught single seed, hand selected for special finish, exposed to southern ocean influence. An exquisite briny flavour

Moonlight kisses 5ea

Moonlight flat oysterage, batemans bay, nsw

A high impact single seed oyster in a compact shell. Feeding on green sea lettuce giving a superb buttery finish

Berry's bay 4.5ea

Shoalhaven, nsw

Firm textured with light salinity, sitting long on the palate. A pleasant nutty flavour profile

Tuross, nsw 4.5ea

Rocks

Grown in a barrier system, protected from the ocean. A single seed direct harvest oyster; soft & creamy flavour

Wapengo lake, nsw 4.5ea

Rocks

A crisp flavour, not overly creamy with a subtle aftertaste

STARTERS

Candied walnuts, murray river pink salt 9

Marinated olives 9

Grilled king prawn, chilli, garlic & lime marinade, herb salad, saffron aioli 9ea

Blue swimmer crab, jalapeno aioli, finger lime, pumpkin cracker, coriander 14

Charcuterie board - san danielle prosciutto, fennel salami, wagyu bresaola, spanish chorizo, house pickles, lavosh 29

Pan fried duck breast, vanilla & lemon pea puree, fig, sugar snap, pedro ximenez glaze 28

Hot smoked petuna ocean trout, ruby finger lime & pickled eschalot vinaigrette, house cultured creme fraiche, green elk 27

Crispy coffin bay calamari, smoked paprika aioli 26

Roasted bay scallops, smoked corn, spiced morcilla, riberry & persimmon 28

Yuzu ceviche of hiramasa kingfish, fresh pomegranate, mountain pepper, avruga, crisp wasabi leaf 28

Twice baked french onion soufflé, cauliflower blossoms, aged comté sauce, caramelised fig, nasturtiums 26

MAINS

Crispy rolled lobster, pearl cous cous with shellfish bisque, shiitake, bottarga 41

Seared yellowfin tuna, jalapeno aioli, bittersweet leaves, finger lime, pistachio 43

Market fish, celeriac & preserved lemon puree, broccoli, blush turnip, karkalla, fennel pollen 39

Steamed kinkawooka mussels, eschalot, parsley, anchovy butter, french fries with mussel salt 36

Grasslands premium eye fillet, smoked chestnut puree, beetroot, king edward potato, aged balsamic, pickled onion, kale, red wine jus 47

Cornfed chicken breast, king brown mushroom, enoki, grilled zucchini, potato croquette, foie gras sauce 39

Beer battered flathead, handcut chips, dill tartare, lemon 37

TO SHARE

Slow cooked lamb shoulder, paris mash, heirloom carrots, mint pearls, salsa verde 85 for two

PASTA & RISOTTO

All our pastas are freshly made in-house

Autumn risotto of peas, broad beans, baby leek, pickled nettle 36

Seafood chitarra; king prawn, blue mussels, squid, live pippies, prawn bisque, red veined sorrel, chilli 39

Slow braised wagyu beef ragù, house made pappardelle, sage picada, pecorino 38

LEAVES, VEGETABLES & SALAD

Beetroot variations, feta, candied walnuts, pepitas, almonds, beetroot yoghurt 26

Fresh burrata with a selection of local heirloom tomatoes, balsamic, target beetroot 26

SIDES

Darling mills salad, radishes, lemon mustard vinaigrette 12

Broccolini, feta, roasted almond, balsamic dressing 12

Baked heirloom cauliflower, lemon-mustard vinaigrette, parsley, pistachio, sumac yoghurt 15

Paris mash 11

French fries & black garlic aioli 11

Heirloom peas & beans, bergamot dressing 13

Caramelised pumpkin, puffed grains, sour cream 12

Steamed rainbow chard, garlic butter, hazelnut dukkah, pecorino 11

SAMPLE MENU, SUBJECT TO CHANGE

BYO Wednesdays 5 per person

BYO is not valid on any other day, with any other offer

\$1 Oyster Thursdays

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