

## 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

Little swanbay, nsw 4.5ea

*Rocks*

Rich & creamy oyster with a slightly saltier upfront taste with a sweet finish

Merimbula, nsw 4.5ea

*Rocks*

Grown in the crystal waters of the far nsw south coastline. A sublime creamy flavour

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

Alaskan crab, jalapeno & finger lime, pumpkin cracker, coriander 14

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

Citrus cured ocean trout, avocado mousse, pickled baby cucumbers, wasabi sour cream, togarashi rice crackers 27

Chicken liver parfait, port jelly, pain d'épices 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

WA grilled scampi, sage & garlic marinade, black citrus 36

Twice baked chèvre & leek soufflé, pickled blush radish, caramelised local fig, mustard leaf 26

## MAINS

Glacier 51 toothfish, caramelised peach, smoked mussel salsa, golden beetroot & cauliflower, peach coulis 52

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

Market fish, toasted fennel purée, yellow squash, zucchini, heirloom tomato, dill oil, nasturtiums 39

Grasslands premium eye fillet, miso glazed japanese eggplant, sweet eschalot, chimichurri salsa, pistachio, balsamic jus 47

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

Beer battered fish, 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 mushroom ravioli, sage and butter sauce, sauteed wild mushrooms, porcini powder 36

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

Blue eye risotto, wakame gel, karkalla, chorizo 39

## LEAVES, VEGETABLES & SALAD

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

Fresh burrata, crisp purple kale, carmelised grapes, shiso vinaigrette, walnuts, garden shoots 26

Selection of local heirloom tomatoes, balsamic, target beetroot 18

## SIDES

Darling mills salad, radishes, lemon mustard vinaigrette 12

Broccolini, feta, roasted almond, balsamic dressing 12

Paris mash 11

French fries 11

Caramelised butternut pumpkin, puffed grains, sour cream 12

Green beans, bergamot dressing 11

## SAMPLE MENU, SUBJECT TO CHANGE

BYO Wednesdays 5 per person

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

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