

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 swan bay, nsw, 4.5ea

Rocks

A sweet well-balanced oyster, dark rick appearance with a slight tangy after taste

Merimbula, nsw 4.5ea

Rocks

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

Pambula river, nsw 4.5ea

Rocks

Very creamy oyster that tends to be smaller in size than other rock oysters

STARTERS

Candied walnuts, murray river pink salt 9

Marinated olives 9

Tuna, jalapeno & finger lime, sweet soy dressing, pumpkin cracker, coriander 14

Charcuterie board - san daniele prosciutto, fennel salami, beef bresaola, morcon, 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

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

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

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

O'connor dry aged sirloin on the bone (800g), caramelised pumpkin, red cabbage, handcut chips, brussel sprouts, red wine jus, chimichurri, truffle oil 110 for two

PASTA & RISOTTO

All our pastas are freshly made in-house

Autumn mushroom ravioli, sage beurre noisette, sauteed wild mushrooms, porcini powder 36

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

Risotto of snapper, chorizo, wakame gel & karkalla 39

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

Paris mash 11

French fries & black garlic aioli 11

Caramelised 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

\$1 Oyster Thursdays

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