

SHELTER

UNDER THE MOON.

Sourdough, whipped butter / gf available	5.50 p/p
House marinated olives / gf, vg	12
Oysters, ginger vinegar, yuzu kosho, fingerlime /gf, df	7ea/70doz
Natural oysters, lemon / gf, df	7ea/70doz
Roasted carrot, brown butter, pickled shiitake, rice vinegar / gf, v	22
Local char grilled baby octopus, lime, chilli, crispy garlic / gf, df	24
Lebanese cucumber, coconut labneh, yuzu vinaigrette, sea herbs / gf, vg	18
Raw fish, salsa verde, lime leaf / df, gf	28
Handmade noodles, mussel broth, Thai basil, lemongrass, garlic oil, lime / df	27
Roasted pumpkin, curry leaf, eggplant, smoked almond / gf, vg, nuts	32
Pan roasted market fish, smoked dashi, leeks, dried kombu / gf	M/P
Grass fed Porterhouse steak 280grams, beetroots, shiso, black garlic / df, gf	49
Seasonal sauteed greens, peanut sambal / df, gf, nuts	16
Fried kipfler potatoes, garlic mayo, paprika salt / v, df, gf	16
Market leaves, garlic basil dressing / vg, gf, nuts	13
Coconut yoghurt sorbet, granny smith apple, salt roasted hazelnut/ vg, gf, nuts	18
Poached rhubarb, citrus curd, white chocolate, pink pepper / v, gf	18

WITH THE SEASONS.