

New Years Eve

Sunset Menu

Oysters

NATURAL	
with lemon	
or	
with chardonnay mignonette	
HALF DOZEN	34
DOZEN	65
PONZU OYSTER	
ponzu - yuzu gel - herb oil	
SINGLE	7

BAKED OLIVES <u>GF</u> <u>V</u> <u>VG</u>	10
marinated - chilli-lemon-thyme	
BREAD SOCIAL ORGANIC SOURDOUGH <u>V</u>	12
smoked butter - wattleseed salt	
CALAMARI "FRITTI" <u>GF</u> <u>DF</u>	27
garlic mayo - pickled cucumber	
SEARED HERVEY BAY SCALLOPS (4) <u>GF</u>	34
xo sauce - pickled snow mushroom	
MORETON BAY BUG TACO (1)	15
avocado crema - pickled kohlrabi - slaw	
CAULIFLOWER TACO (1) <u>GF</u> <u>V</u>	14
shaved red cabbage - radish - coriander - tomatillo salsa	
PRAWN BUN (1)	15
citrus mayo - iceberg - furikake	
JAPANESE CHICKEN SLIDER (1)	14
shaved cabbage - kewpie mayo - tonkatsu sauce	
HIRAMASA KINGFISH CEVICHE <u>GF</u> <u>DF</u>	29
cucumber - jaboticaba berry - leche de tigre - shallot oil	

GF - Gluten Free DF - Dairy Free
V - Vegetarian VG - Vegan N - Contains Nuts

*due to the nature of this event dietary adjustments are not possible
to any of the menus presented on this occasion*

*10% weekend surcharge, 15% for public holidays. **No split bills - thank you***