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Caviar Sandwich <i>Brioche, egg yolk, creme fraiche, caviar</i>	18
Ocean Trout <i>Smoked trout, kohlrabi, tofu, Mountain marigold</i>	18
Beef Tartare <i>Tenderloin, fermented chili, potato galette, truffe</i>	14
Taste of the Sea Bar <i>New Zealand Scampi Mooloolaba Prawn Abrolhos Scallop</i>	34
King Crab <i>Alaskan King crab, jalapeno, finger lime, dashi, oyster cream</i>	26
Pearl Experience <i>Smoked Paspaley pearl meat, Rock Oyster, old vine Chablis, cauliflower, beurre blanc</i>	28
Abalone <i>Black Lip Abalone, shio koji, barely, pork and chicken consomme</i>	26
Smoked Mussels <i>Portarlington Mussels, vichyssoise, pernod, saffron</i>	22
Sourdough baguette & house butter <i>w/ cultured Organic butter</i>	8
Chocolate Tart <i>Bitter chocolate, sunchoke caramel, caviar</i>	18



## Oysters & Caviar

De la mer à l'âme. (*From sea to soul*)

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*Oysters are temperature controlled & strictly opened to order*

*(please note oysters are subject to availability)*

### **ROCK Oysters**

#### Moonlight Flat

*Steve Feletti (Batemans Bay)*

Moonlight Kisses	6
Clair de Lune	8
The Rusty wire	9
Rouge (5 year old)	10

Merimbula Oysters 7

### **PACIFIC Oysters**

#### Gazander Oysters

*Steve & Carly Thomson (Little Douglas, SA)*

*Try a smokey Laphroaig 10yo oyster topping on any oyster* 5

***Caviar by the gram or jar*** Served with pearls potato crisps gm 30gm

Golden Osetra Sturgeon 11 195

Russian Osetra Sturgeon 13 220

Beluga 17 250

***The Pearl Caviar Experience*** (pre order 24hrs in advance) 1450

Whole Butter Poached Southern Rock Lobster

100 gms Russian osetra caviar, 100 gms Siberian caviar