

Seafood Dinner

THURSDAY 24 JUNE 2021

\$65 PER PERSON

Soy cured king salmon

lime, cucumber and wasabi cream | GF

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Seared yellow fin tuna belly

white soy, shallot and jalapeno | GF

Northern Territory saltwater barramundi shumai

sea urchin roe

Salt and chili Clarence River king prawns

sriracha mayonnaise

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Charred Miso John Dory

snake beans, ginger and shallot | GF

King crab in black-bean sauce

fresh lime and snow peas | GF

Special fried rice

pork, prawn and egg | GF

Items subject to change based on availability

GF | Gluten Free VV | Vegetarian, Vegan

Please advise your waitperson of any allergies when ordering