

# FEED ME MENU

designed to share 79pp\*

## ENTREE

### tuna crudo

chilli + lime + betel leaf

### love.fish salt + pepper tassie squid

chorizo powder + wasabi mayo

### artisan focaccia

## MAINS

### daintree barramundi fillet (qld)

crab wonton + quinoa + saffron + chilli + lime

### prawn + zucchini orecchiette

asparagus + baby peas + chilli + garlic

## SIDE

### romaine salad

green apple + candied walnut + buttermilk vinaigrette

reggiano

## DESSERT

### spring crumble

mango + granola + coconut ice cream

\*WHOLE TABLE ONLY, MINIMUM 2 GUESTS  
NO DIETARIES OR SUBSTITUTIONS

# SEAFOOD PLATTERS

## THE TOWER

245

A lavish two-tier platter for the ultimate  
seafood experience

serves 2-3

sydney rock oysters (12) + salmon ceviche + king prawn  
cocktail + tuna crudo on betel leaf (3) + trio of sashimi +  
salt & pepper squid + panko crumbed salmon cakes (3)  
+ chargrilled octopus + focaccia (3) + shoestring fries

## THE HARBOURSIDE

195

A generous single-layer share platter  
of fresh and fried delights

serves 2

sydney rock oysters (6) + qld tiger prawns (6) +  
tasmanian smoked salmon + marinated spring bay  
mussels + tempura king prawn (2) + beer battered catch  
of the day (2) + salt & pepper squid + crisp fried soft  
shell crabs (2) + farmhouse fries

## FRITTO MISTO

95

A fun, fried-focused platter for seafood lovers  
serves 2

hash cakes (2) + tempura king prawn (2) + tempura  
zucchini flower (2) + beer battered catch of the day (2) +  
salt & pepper squid + farmhouse fries

NO DIETARIES OR SUBSTITUTIONS

10% SUNDAY SURCHARGE WILL APPLY  
ALL CREDIT CARD PAYMENTS INCUR A 1.5% SURCHARGE  
DUE TO THE POTENTIAL OF TRACE ALLERGENS, WE CANNOT  
100% GUARANTEE AN ALLERGY FREE EXPERIENCE.

