

DINING MENU

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ENTRÉE

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| Sea trout tartare, egg, caper, roasted pepper | 24 |
| Heritage pork trine, sauce gribiche, cornichons | 28 |
| Salad of warm and cooled peas, fried enoki, champignon lardons | 21 |
| Wood roasted cuttle fish, lardo, chili, rosemary | 28 |
| Salad of local citrus, marron, pistachio, Stracciatella | 22 |
| Sprouted grains, parsnip, confit yolk | 22 |
| Cold coral trout, puffed skin, avocado, herbs, puffed grains | 29 |

MAIN

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| Coal roasted sun choke gnocchi, water cress, sunflower seed pesto | 32 |
| Market vegetable pithivier, beetroot juice jus | 38 |
| Bar cod, smoked dashi beurre blanc, kale | 38 |
| Blue crab spaghetti, sea urchin butter, bottarga, lemon, chives | 36 |
| Muscovy duck breast, carrot, blueberry | 52 |
| Berkshire pork chop, roasted heritage apple, smoked pork jus | 48 |
| Magra Lamb loin, glazed rib, spinach, mint sauce, burnt cream, lamb jus | 52 |
| Dry aged bone in NY strip steak grilled on the embers, mustard jus | 58 |
| Rib eye tomahawk, 1300g, mustard, horseradish, steak jus | 150 |
| Wagyu of the moment, the royal treatment | MKT |

SIDES

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| Duck fat roasted kipfler potatoes | 16 |
| Cucumber, mint yoghurt, crispy curry leaf | 14 |
| Sugarloaf cabbage slow roasted on the hearth, brown butter vinaigrette | 16 |
| Seasonal slaw, yoghurt, herbs | 14 |
| Lodge Bar salad, ricotta, smoked seeds and nuts | 16 |
| Fries, blue cheese mayo, spicy ketchup | 14 |

Menu subject to change based on seasonality and availability

SHELLS MENU

OYSTERS

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| | <i>Half doz.</i> |
| Moreton Bay, Moreton Bay QLD | 40 |
| Point Stevens, Point Stevens NSW | 40 |
| Pinnacle, Batemans Bay NSW | 46 |
| Moonlight Flat, Batemans Bay NSW | 40 |
| Bruny Island, Cape Bruny TAS | 44 |
| Coffin Bay, Coffin Bay NSW | 42 |
| Kangaroo Island, Beatrice Inlet SA | 40 |

Select your style

- Naked
- Natural with lemon
- House made hot sauce
- Green mango mignonette, native pepper
- Textures of tamarillo
- Beer battered with Greek yoghurt tartare

CRUSTACEANS

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| Buttered Moreton Bay 'bug roll', lemon (2) | 22 |
| Mud crab royale, essence of mud crab, lime | 24 |
| Eucalyptus grilled tiger prawns (2) | 36 |
| Open fire grilled rock lobster, citrus infused brown butter | 120 / 220 |

EGGS

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| Caviar tart, egg yolk, yoghurt, chives | 44 |
| Devilled eggs, trout roe, chives | 16 |
| Trout roe tart, egg yolk, yoghurt, chives | 24 |
| 100gr Caviar of the moment, the royal treatment | 250 |

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