

FLEET

To Snack

SMOKY BAY OYSTERS, watermelon & green apple dressing (3pcs) DF, GF	21
COBB LANE SOURDOUGH, brown butter (2pcs) V	15
GREEN SICILIAN OLIVES, smoked olive oil V	13
SPANNER CRAB, fried green tomato, Aleppo pepper (2pcs) GF	24
CRISPY POTATO HASH, parmesan custard, smoke salt (3pcs) GF, V	22
HALF SHELL SCALLOPS, miso emulsion, yuzu gel (2pcs)	23
FRIED CHICKEN, spring onion sauce, daikon	24

To Share

STRACCIATELLA, heirloom tomatoes, charred peach, & vincotto GF, V	29
PORK SKEWERS, umami mayo, pickled carrots salad DF	29
CHARED WA OCTOPUS, sobrasada, kipfler potato	32
HIRAMASA KINGFISH, summer melons, tomato water GF, DF	32
PAN ROASTED SNAPPER, orange gastrique sauce, radicchio salad GF	44
450g DRY AGED BONE IN O'CONNOR SIRLOIN MB2+, pepper jus DF, GF	79
SHOESTRING FRIES, big mac sauce DF, V	15

To Finish

COCONUT & MANGO BAR, passionfruit curd, almond crumb GF, N	23
DARK CHOCOLATE TART, Fresh blueberries, cultured cream.	23
SELECTION OF AUSTRALIAN CHEESE, Accompaniments	42
Miss Leon Blue VIC, Shepherds Whey Brie VIC, Bay of Fires Cheddar TAS	