

# FLEET

## *Small Plates*

PACIFIC OYSTERS, bloody mary dressing (3pcs)	21
COBB LANE SOURDOUGH, culture butter (2pcs)	15
GREEN SICILIAN OLIVES, smoked olive oil GF, DF, V	12
CRISPY POTATO HASH, parmesan custard, smoke salt (3pcs) V	22
HALF SHELL SCALLOPS, almond butter, cauliflower cream (2pcs) GF, N	24
PORK FRITTERS, ravigotes dressing (2pcs)	22
STRACCIATELLA, charred maple carrots, pumpkin seed praline, dill V, GF	28
TORCHED SALMON, caviar, coconut ginger cream, radish, yuzu DF, GF	32
SHOESTRING FRIES, truffle mayo	15

## *Over the Coals*

CHARRED BROWN BUTTER PUMPKIN, sunflower seed hummus, hazelnuts, crispy kale GF, V, N	26
LEMONGRASS CHICKEN SKEWERS, petit salad, lemon (2pcs) DF	28
KING PRAWNS, crustacean sauce, lime, tarragon oil (3pcs)	32
FIRE ROASTED SWORDFISH, broccolini, nori sauce GF	44
BBQ LAMB CUTLETS, caramelized yoghurt, mint & pomegranate salsa (3pcs) GF	49
250g O'CONNOR SIRLOIN, horseradish, pepper jus GF	54

## *To Finish*

COCONUT AND MANGO BAR, passionfruit curd, almond crumb GF, N.	24
HAZELNUT FERRERO ROCHER, milk chocolate mousse, salted caramel crumble N	23
SELECTION OF AUSTRALIAN CHEESES, accompaniments	42
Bay of Fires cheddar TAS, Long paddock Brie VIC, Six Farms blue SA	

GF Gluten Free | DF Dairy Free | V Vegetarian | N contains nuts  
Please inform staff of any food allergies, intolerances or dietary requirements.