

FLEET

PACIFIC OYSTERS, classic mignonette A	21
COBB LANE SOURDOUGH, gochujang butter V	15
GREEN OLIVES, hot honey GF,DF, V	12
GOAT CHEESE & MOZZARELLA BOMBS, black garlic V	16
CRAB TOAST with spanner crab, yuzu mayo & tobiko A	24
FRIED CHICKEN, pickled kohlrabi, jalapeno sauce	22
BLUE FIN TUNA, truffle cream, toasted brioche, Red Hill truffle A	24
CALAMARI, red pepper romesco, confit spuds DF, N, A	28
ARTISAN AUSTRALIAN CHEESE, lavosh, quince N, V	42
SHOESTRING FRIES, truffle mayo V	15
STRACCIATELLA, fennel jam, dill oil, fennel pollen, seeded crackers GF, V	28
POTATO GNOCCHI, shallot marmalade, shimeji, hazelnuts, kale N, V	32
HIBACHI CHICKEN SKEWERS, preserved lemon emulsion DF	28
SNAPPER, brown butter, capers GF	42
BBQ LAMB CUTLETS, persimmon bbq sauce, mustard, gremolata GF	49
250g O'CONNOR SIRLOIN, spinach mustard, red wine jus GF, DF	54
CHOCOLATE MOON, chocolate mousse, hazelnut crumble N	23
POACHED PEAR & ALMOND TART, mascarpone cream N	23

All of our seafood is Australian (A)

GF Gluten Free | DF Dairy Free | V Vegetarian | N contains nuts

Please inform staff of any food allergies, intolerances or dietary requirements.

FLEET

Date Night Menu

\$65pp

Available for groups of 2+



PACIFIC OYSTERS, classic mignonette A

COBB LANE SOURDOUGH, gochujang butter V

STRACCIATELLA, fennel jam, dill oil, fennel pollen,

seeded crackers V, GF

POTATO GNOCCHI, shallot marmalade, shimeji, hazelnuts, kale N, V

SNAPPER, brown butter, capers GF

SHOESTRING FRIES, truffle mayo

LEMON MERINGUE CAKE, vanilla cream, lemon curd

Add On

+ 250g O'CONNOR SIRLOIN, spinach mustard, red wine jus GF, DF

+\$42

+ BBQ LAMB CUTLETS, persimmon bbq sauce, mustard, gremolata

+ \$30



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