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# MENU

## ENTREE

Freshly Shucked Sydney Oysters with Eschalot Mignonette Dressing GF DF.	Half/Doz	\$30/60
Salt and Pepper Squid with Asian salad and Nam Jim Dressing		\$27
House Cured Salmon with Pickled Radish & Dill Oil		\$27
Tiger Prawn Cocktail with Avocado and Marie Rose Sauce GF DF		\$28
Twice Baked Gruyere Cheese and Shallot Souffle V		\$25

## MAINS

Pan Seared Barramundi, Onion Jam with Soy Butter Sauce	\$40
Duck Breast, Confit of Duck Leg with Potato Cake and Jus GF	\$46
Wagyu Rump 200gm MB 6 with Potato Scallops and Red Wine Jus DF	\$48
Estuary Potted Seafood Pie	\$42
Steamed Mussels Thai Red Curry Sauce & Toasted Turkish	\$38

## SIDES

Crispy Chip Bowl GF V DF	\$12
Mix Salad Leaf confit Onion dressing GF DF V	\$12
Potato Scallops V DF	\$15

## DESSERTS

Classic Affogato Vanilla Bean Ice Cream Frangelico Shot with Espresso GF V	no alcohol \$15/20
Trio Ice cream selection with Butterscotch sauce V	\$20
Creme Brulee of the day with Spiced Churros	\$20
Chocolate Fondant Cake with Vanilla Bean Icecream	\$20

15% Public Holiday Surcharge

*estuary*