

The

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
Garlic Prawns with Shimeji mushrooms and Turkish Toast	\$28
Twice Baked Gruyere Cheese and Shallot Souffle V	\$25
House Cured Salmon with Pickled Radish & Dill Oil	\$27

MAINS

Pan Seared Barramundi, Onion Jam with Soy Butter Sauce	\$42
Duck Breast, Confit of Duck Leg w/ saute baby Spinach & Jus GF	\$48
Wagyu Rump 200gm MB 6 with Potato Scallops and Red Wine Jus DF	\$50
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
Vanilla Bean Creme Brulee with Spiced Churros	\$20
Chocolate Fondant Cake with Vanilla Bean Icecream	\$20

estuary