

estuary

M E N U

STARTERS

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

House Cured Salmon with Pickled Radish & Dill Oil \$30

Twice Baked Gruyere Cheese & Shallot Souffle V \$25

MAIN COURSE

Pan Seared Barramundi, Onion Jam with Soy Butter Sauce \$42

Duck Breast, Confit of Duck Leg w/ saute baby Spinach & Jus GF \$48

Estuary Potted Seafood Pie \$43

Grilled Dory With Popcorn Prawn & Red Wine Butter Sauce \$42

Wagyu Rump 200gm MB6 with Potato Scallops and Red Wine Jus DF. \$57

SIDES

Crispy Chip Bowl GF V DF \$12

Mix Salad Leaf confit Onion dressing GF DF V \$12

Potato Scallops V DF \$15

DESSERT

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