



**Oysters & Raw**

Lease 65 Oysters St Helens

Natural   chardonnay mignonette   lemon	½ dozen 26	dozen 48
Nahm Jim   nori	½ dozen 26	dozen 48
Pickled local wasabi   shoyu   mirin   tobiko (served warm)	½ dozen 26	dozen 48
Tasmanian gin   apple & ginger jelly	½ dozen 26	dozen 48
Kingfish ceviche   tigers milk   miso mayo   Avruga caviar   tapioca crisp		24
Ocean Trout sashimi   local wasabi   white soy   compressed apple   crème fraîche   roe		24

**Starters**

Charred Tasmanian octopus   potato   fermented cucumber   roasted peppers   ink	27
Confit tomato   compressed melon   house citrus ricotta   olive   ponzu   basil	22
Slow cooked abalone   salted pork   shiitake   white fungus   seaweed   dashi	32
Wild caught Tiger prawns   kombu burnt butter   prawn oil   warrigal greens	28
Local pork   organic honey glaze   house kimchi   black garlic	25

**Mains**

Fish of the day	MP
Tasmanian clams & mussels   Tiger prawn   bisque   pici pasta   pangrattato   heirloom tomato	44
Cape Grim boneless short rib   roasted celeriac   remoulade   whiskey & Pepperberry glaze	49
Blue Eye Trevalla   onion cream   truffle grains   caper raisin purée   broccolini	44
Crab risotto   Blue Swimmer   Spanner crab   Avruga caviar   sweet corn	41
Strelleyfeild duck breast   beetroot & sherry purée   salt baked beetroot   pear   anise jus	45
Half Tasmanian crayfish   seaweed burnt butter   garlic cream   charred lemon	MP

**To Share**

Choice of 2 sides	
Whole fish of the day   chermoula   lime	MP
Whole Tasmanian crayfish   seaweed burnt butter   charred lemon (limited stock pre-order recommended)	MP

**On the Side**

House chips   smoked garlic aioli   nori & herb salt	12
Organic baby cos   lemon buttermilk   cured yolk   chives	12
Roasted pumpkin   pistachio dukkah   confit tomato   saffron labneh   coriander	12
Market greens   roasted garlic   slow cooked eschalot   lemon oil	12

