



CAPTAIN **BAXTER**

SMALL PLATES

Seasonal oyster, condiments (gf)	each....5.0
Seaweed cracker, whipped roe, bottarga	each....5.0
Vietnamese raw beef, betel leaf (gf) 🍴	each....6.0
Duck meatballs tsukune, egg yolk tare	each....7.0
Raw cobia, native lime, white dashi	19.0
Tuna, smoked ponzu, wasabi	22.0
'KFC' Korean Fried Chicken, kimchi spice 🍴	17.0
'Crying tiger' lamb chops (gf) 🍴🍴	20.0
Fried potato cakes, yuzu kosho mayo (v)	14.0

CHARCOAL GRILL

Cauliflower steak, miso, sesame, furikake (v, gf)	24.0
500g black mussels, sour curry, roti 🍴	25.0
Seasonal crustacean, sea urchin butter, fried bread	MP
'Char siu' pork cutlet, plum (gf)	33.0
Salt baked kingfish, sake, pepperberry	39.0
300g O'Connor grass fed rump cap, green peppercorn, onions (gf)	37.0
1.4kg Purebred Black Angus MB+3, 200 day grain fed, peppercorn sauce, miso mustard (gf)	130.0
+ Roasted bone marrow (gf)	9.0
+ Fried duck egg (gf)	5.0

SEAFOOD

Cold seafood 'taste of the sea' — seasonal crustaceans, oysters, clams, mussels (per person)	50.0
Smoked ocean trout salad, blistered snake beans, roasted sesame (gf)	25.0
Fish and scallop pie, sorrel, lemon	28.0
'Fritto misto' — battered fish, calamari, soft shell crab, prawns, yuzu tartare	36.0
Hot and numbing blue swimmer crab (gf) 🍴🍴	29.0
Steamed 'bone in' John Dory, garlic shoots, fermented black bean (gf)	42.0

SIDES

Tomatoes, betel leaf, tamarind water (v, gf)	13.0
Baked potatoes, peanut satay, curry leaf (v, gf) 🍴	12.0
Roasted carrots, miso cream (v, gf)	12.0
Shaved cabbage, daikon, buckwheat (v, gf)	10.0
Chips, smoked garlic kewpie (v, gf)	9.0
Baby gem, walnut, koji dressing (v)	11.0
Chinese broccoli, cashew, black garlic (v, gf)	12.0

DESSERTS

Toasted rice pavlova, banana, passionfruit (v)	13.0
Condensed milk custard, dark chocolate, coffee (v, gf)	14.0
Young coconut ice cream, whipped honey (v, gf)	10.0
Our daily tart (see wait staff)	MP

BY THE GLASS

Sparkling

Prosecco Bocelli	10.0
Chandon NV Blanc de Blanc	12.0
The Lane 'Lois' Brut Rosé Sparkling	12.0
Lana Moscato	10.5
Veuve Cliquot Yellow Label NV	25.0

White

Post Card Pinot Grigio	10.0
Pacha Mama Riesling	11.0
The Pass by Vavasour Sauvignon Blanc	10.5
Cape Mentelle 'Brooks' Chardonnay	12.0

Rosé

Even Keel Rosé	11.0
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Red

Little Vespa Sangiovese Cabernet	10.5
Fossette Pinot Noir	12.0
Sally's Paddock 'Sasha' Shiraz	12.0
Maverick Cabernet Sauvignon (Organic)	12.0

For full beverage selection please see drinks list

Unfortunately we cannot split bills

(v) vegetarian (gf) gluten friendly (vg) vegan