



FIRST MATE'S ADDITION

SHARE STYLE SET MENU | FOR GROUPS OF 4 AND ABOVE

\$79PP

SONOMA SOURDOUGH (V)

cultured butter, black salt

HUMMUS (VG)

hazelnut & almond dukkah, olive oil, leblebi

HANDMADE BURRATA (V)

fig & fennel chutney, balsamic glaze, crostini

KINGFISH SASHIMI (GF, DF)

yuzu ponzu, miso, furikake, sesame

CRISPY BABY POTATOES (GF, VG)

fried sage, smoked salt

ROCKET SALAD (GF, V)

apple, fennel, blue cheese, hazelnuts, honey balsamic dressing

WOOD ROASTED CHICKEN (GF)

gremolata, walnut tarator, pickled chilli

CHEF'S SELECTION PETITE SWEETS

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

Ingredients are subject to seasonality. All menu items may contain traces of nuts, gluten, shellfish and other allergens.





CAPTAIN'S PLATES

SHARE STYLE SET MENU | FOR GROUPS OF 4 AND ABOVE

\$89PP

SONOMA SOURDOUGH (V)

cultured butter, black salt

HUMMUS (VG)

hazelnut & almond dukkah, olive oil, leblebi

HANDMADE BURRATA (V)

fig & fennel chutney, balsamic glaze, crostini

KINGFISH SASHIMI (GF, DF)

yuzu ponzu, miso, furikake, sesame

CHICKEN LIVER PATÉ

red currants, cornichons, onion jam, crostini

CRISPY BABY POTATOES (GF, VG)

fried sage, smoked salt

ROCKET SALAD (GF, V)

apple, fennel, blue cheese, hazelnuts, honey balsamic dressing

ONE SHARED MAIN MUST BE PRESELECTED FOR THE ENTIRE GROUP

WOOD ROASTED CHICKEN (GF)

gremolata, walnut tarator, pickled chilli

PAN SEARED BARRAMUNDI (GF, DF)

kaffir lime, curry leaf, coconut, macadamia, leek

MB4+ FLANK STEAK (GF)

chimichurri, cabernet jus, café de paris butter

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VOYAGE DE LUXE FEAST

SHARE STYLE SET MENU | FOR GROUPS OF 8 AND ABOVE
\$110PP



SONOMA SOURDOUGH (V)

cultured butter, black salt

HUMMUS (VG)

hazelnut & almond dukkah, olive oil, leblebi

HANDMADE BURRATA (V)

fig & fennel chutney, balsamic glaze, crostini

KINGFISH SASHIMI (GF, DF)

yuzu ponzu, miso, furikake, sesame

CHARCUTERIE (GF)

tartufo salami, capocollo, stracciatella, melon, olive crumb, besan crackers

SWEET POTATO FRIES (DF, V)

rosemary salt, aioli

PANZANELLA SALAD (V)

heirloom tomatoes, buffalo mozzarella, sourdough, apple balsamic

TWO SHARED MAINS MUST BE PRESELECTED FOR THE ENTIRE GROUP

WOOD ROASTED CHICKEN (GF)

gremolata, walnut tarator, pickled chilli

ROASTED AQUINA MURRAY COD (GF)

tomato fondue, leek, hazelnut, charred onion

12HR SLOW ROASTED LAMB SHOULDER (GF)

harissa, cucumber, pomegranate, labneh

BEER BRAISED BEEF CHEEK (DF)

apple, grape chutney, green sauce

MB4+ FLANK STEAK (GF)

chimichurri, cabernet jus, café de paris butter

CHEF'S SELECTION PETITE SWEETS

VG - Vegan V - Vegetarian GF - Gluten Free DF - Dairy Free

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