

The

Tropic

HOUSE SOURDOUGH Lemon butter **8**

TARAMASALATA Flat bread, trout roe **16**

FRESHLY SHUCKED OYSTERS Lemon, mignonette (each) **5**

KINGFISH TARTARE Citrus dressing, dill oil, finger lime **22**

CURED TROUT Preserved lemon yoghurt, tarragon, trout roe **25**

ANCHOVIES Burnt tomatoes, almond cream, extra virgin olive oil **20**

FRIED SCHOOL PRAWNS Lemon, preserved garlic aioli **23**

BURRATA Persimmon, chorizo oil **22**

FIG SALAD Camel milk curd, fresh pistachio, basil oil **22**

BEETROOT Walnut curd, pink grapefruit, basil **16**

WOOD FIRED PIG CALZONE Preserved vegetables, zucchini, fermented chilli sauce **23**

DRY AGED RIB EYE ON THE BONE (800g) Rolled in black pepper, caramelised butter **120**

WAGYU RUMP 5+ Grilled cos, gremolata, grana padano **35**

LAMB LEG Zucchini salad, goats curd, pickled apricot, fresh mint **34**

OCEAN KING PRAWNS Dry vermouth butter, shellfish oil, basil **39**

SEARED BARRAMUNDI Tomato pesto, pinenuts, parsley **32**

WHOLE ROASTED RAINBOW TROUT Tahini dressing, pomegranate, dill **64**

SPAGHETTI Sweet pepper sauce, preserved chilli and garlic, basil, fresh curd, olives **26**

BITTER LEAVES Cauliflower, raw corn, walnut, honey dressing **18**

BROCCOLINI Roast capsicum tahini **12**

HAND PICKED GREEN BEANS Macadamia, lemon zest **14**

SHOESTRING FRIES Pavilion sauce **10**