

The

Tropic

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

HOUSE SOURDOUGH Lemon butter **4**

TARAMASALATA Flat bread, trout roe **16**

GOATS CURD Raw cauliflower, mint, spiced bread **16**

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

WHITE ANCHOVIES Roast tomatoes, thyme, extra virgin olive oil **18**

BEEF TARTARE Pickles, shallots, capers, egg yolk, parsnip crisps **22**

WOOD FIRED PIG BUN Preserved vegetables, zucchini, fermented chilli sauce **14**

BURRATA Roast capsicum, walnut, dill **20**

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

SEARED MARKET FISH Saffran rice, blanched celery, chorizo dressing **(MARKET PRICE)**

OCEAN KING PRAWNS Shellfish oil, nutritional yeast dressing, basil **39**

MUSHROOM SPAGHETTI Jerusalem artichokes, parsley, garlic **28**

PORK BELLY Raw and preserved vegetable slaw, apple sauce **34**

WAGYU RUMP Grilled cos, gremolata, grana padano **38**

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

BROCCOLINI Roast capsicum tahini **12**

ROAST BABY CARROTS preserved lemon yogurt, hemp seeds **14**

SHOESTRING FRIES Pavilion sauce **10**

SPRING SALAD Tomato, cucumber, green olives, ricotta **18**