

The

Tropic

ON ICE

FRESHLY SHUCKED OYSTERS (each)	5
PRAWN COCKTAIL	26
KINGFISH TARTARE	22
CAVIAR	
Yarra valley salmon (40g)	50
Oscietra (30g)	210

COLD SEAFOOD PLATTER 140

Spanner crab salad, chilled tiger prawns, scallop ceviche, kingfish tartare, freshly shucked oysters, fresh bread

SMALL PLATES

SEEDED SOURDOUGH	11
PUFFED SPICED BREAD	11
OLIVES	8
TARAMASALATA	16
WHITE ANCHOVIES	16
WAGYU BEEF TARTARE	18
BURRATA	19
PEACH & GOATS CURD	18
PARMESAN & ZUCCHINI DIP	14
JAMON IBERICO	22
WAGYU BRESAOLA	16
SPICED SALAMI	14

PASTAS

OCEAN KING PRAWNS MAFALDA	45
Garlic, chilli, shallots	
SMOKED SALMON CALAMARATA	36
Rocket pesto, pine nuts, red onions	
CAPONATA PENNE	29
Black olives, roast vegetables, capers	

MAINS

SEARED MARKET FISH	MP
Lemon & chorizo sauce	
EASTERN ROCK LOBSTER	MP
Garlic & herb butter	
YELLOWFIN TUNA	38
Lemon, fresh herbs	
OCEAN KING PRAWNS	35
Garlic & herb butter	
WHOLE RAINBOW TROUT	45
Lime, roast pumpkin hummus	
WAGYU SIRLOIN	58
Roast mushroom	
FREE RANGE ROASTED CHICKEN	35/65
Brown butter & capers	
DRY AGED RIB EYE (800g)	125
Rolled in black pepper	

SIDES & SALADS

GREEN BEANS	12
Toasted almond butter	
ROAST POTATOES	12
Sour cream & fresh herbs	
CHARRED BROCCOLINI	14
Preserved chilli	
BEETROOT & WATERMELON SALAD	14
Feta, orange & vanilla dressing	
GREEN LEAVES	10
Herbs, shallots vinegar	
HEIRLOOM TOMATOES	18
Curd, green olives, basil	

*1% surcharge on all cards *15% surcharge on public holidays