

Art of Seafood

To start

Olives		\$12
Warm Portuguese style olives, chilli, garlic, vinegar & bay leaf	GF,DF,V	
Sourdough		\$15
Grilled, chilli, garlic & salted butter	V	
Sardines		\$24
Pickled warm fennel salad, egg gel, malt bread & saffron mayonnaise	DF	
White bait & river prawns		\$22
Fried, toasted nori & Indo sambal	DF	
King Salmon		\$26
White soy, sake cure, avocado mousse, finger lime, rice wafer	GF,DF	
Prawn & scallops		\$18
Toasted brioche, sesame seeds, scallions & roast chilli oil	DF	
Oyster - Natural		\$5.5 each
Cold		\$6 each
<ul style="list-style-type: none">Japanese with kombu foam & yuzu pearlsThai chilli & corianderVietnamese herbs & limeFrench mignonetteApple, chive & crème fraiche	GF,DF GF,DF GF,DF GF,DF GF	
Warm		\$7 each
<ul style="list-style-type: none">Traditional KilpatrickRockefellerMiso & uni glazedCoconut, kaffir lime, spiced curry	GF,DF DF GF,DF GF,DF	
Small Plates		
Duck & prawn		\$38
Lobster curry, coconut & jus	DF	
Monk fish		\$36
Soy, bonito, Szechuan pepper, spring onion broth	DF	
Eel		\$35
Smoked eel, Unagi, textures of cauliflower, shiitake consommé	GF	
Soup		\$29
Spiced seafood soup, crisp snapper, scallop, scallion & lobster oil	GF	
Prawn cocktail		\$34
Exmouth tiger prawns, iceberg, Marie rose sauce	GF,DF	
Scallops & bone marrow		\$36
Charred corn, edamame & port jus	GF	

GF – Gluten free, DF – dairy free, V – vegetarian

Delve into the abundant winter harvest of fresh Manjimup black truffle add to your dish to create a complex & fragrant addition \$35 per gram.

Ocean to plate is our ethos at AoS we utilise sustainably caught Western Australian Seafood

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Caviar- Caspian Sea

The bump & vodka Sturgeon caviar, Tasmanian pure origins vodka	10gm	GF,DF	\$48 each
Deville duck egg Sturgeon caviar & truffle	10gm	GF,DF	\$52 each
Black bread soldiers Caspian Beluga & citrus cream	20gm	GF,DF	\$120
White Sturgeon Beluga/ Sterlet hybrid Chive crème fraiche, crisp capers, egg yolk, charred onion & brioche	50gm		\$485

Share Plates (2 people)

Whole Live Geraldton lobster 1.3kg Miso- toasted nori glaze or lobster garlic butter, truffled kipfler & aioli		GF	Market Price
Warm Seafood Platter Miso glazed ½ lobster, ½ dozen mixed oyster, Shark Bay clams-Riesling & cherry tomatoes Steamed snapper, soy & ginger, Singapore chilli crab, tiger prawns-garlic butter, seared tuna.		GF	\$220
Chilled seafood tower Lobster, tiger prawns, oysters, honey bugs, smoked-pickled mackerel, charred octopus, tuna		GF	\$210
Rib eye on the bone 1.2 kg Chips, bearnaise sauce, red wine jus & grilled greens <i>Allow at least 40 minutes cooking time from placement of order</i>		GF	\$195

Main plates

Water & Fire Black angus fillet, lobster, crisp noodles, scallion potato, jus & green curry		GF	\$64
Toothfish White miso, winter peas, air dried brisket, rhubarb		GF	\$58
WA Garlic Seafood Octopus, tiger prawns, scallops, snapper, black garlic & fennel		GF	\$60
Squid ink Spaghetti Tiger prawns, crab meat, mussels, scallop & seared salmon			\$49
Market Fish Double dipped tempura, thrice cooked chips, Asian slaw, pickled onion		DF	\$48
Gold band snapper & WA lobster Shiraz butter, mushrooms, fondant potatoes		GF	\$59

Side plates

Potato Whipped potatoes, double cream & truffle butter		GF,V	\$17
Chips Royal blue potatoes, saltbush & rosemary salt		GF,DF,V	\$16
Greens Seasonal greens charred & maple glazed pumpkin seeds		GF,DF,V	\$18
Leaves Baby Romaine hearts, heirloom tomatoes, goats curd, baby basil & roast garlic dressing		GF,V	\$17

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Please ask to see our Chef for your Vegan options.

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Final plates

Bounty			\$24
Coconut, dark chocolate, mango & yuzu raspberry coulis, lime powder	GF,V		
Chocolate "menage a trois"			\$24
Chocolate textures, mousse, ice cream, soil & chocolate, honey truffle warm sauce	V		
Luca			\$ 26
Lemon myrtle curd, white chocolate, macadamia praline, kaffir lime & lemon sorbet	V		
Crème Brulee			\$ 26
Vanilla bean & rose water, Persian fairy floss, mango ice cream	GF,V		
Treacle & pistachio			\$25
Treacle sponge pudding, orange glaze, pistachio- sake ice cream			