



OYSTERS

hama hama, hood canal, washington, usa 3 ea.

everything a pacific oyster should be from a fifth generation family farm.

slow growing, strong-shelled oysters grown the old fashioned way directly on the beach.

disco hama, discover bay, washington, usa 3 ea.

grown in bags on top of cobbled beaches by ryan spafford from hama hama farm. light brine, mellowing to a crisp sweetness with a finish of fresh spinach, green olive, and light smoke.

summerstone, skunk island, washington, usa 3 ea.

summertime oyster, bag-to-beach grow out method. expect them to be sweet on the finish but bracingly briny up front.

eld inlet, south puget sound, washington, usa 3 ea.

the heartiest and richest oysters of the south puget sound. first grown in bags then onto the beach. plump with glycogen, very sweet, medium brine with subtle honeydew finish.

most of our dishes are small plates, designed for sharing

SNACKS

sea urchin (r), cauliflower puree, chives, brioche 18

black olive toast, hazelnut pesto, sourdough* 14

chicken popcorn, pickled vegetables, tamarind glaze 20

mac & cheese balls, vadouvan aioli, lemon* 18

GARDEN

kale, dill yoghurt, pecan nut, pear, kale chips* 17

caramelised cauliflower, almond nut mole, red quinoa, brown butter* 17

burrata, arrabiata, baby heirloom, pine nuts, sour dough, smoked oil* 20

EGG

turkish eggs, yoghurt, hummus, crispy chickpea, chilli oil* 24

eggs sando, black truffle oil, scallion, hokkaido milk bread* 22

scrambled eggs, smoked hamachi, sheep's cheese, sourdough 25

fried eggs, bucatini carbonara, prosciutto ham, trumpet mushroom 26

sunny side-up, rib eye steak, creamy celeriac, smoky chimichurri 38

eggs benedict, blue swimmer crab, guacamole, virgin olive oil, toast 25

SEAFOOD

seafood sausage, bean ragout, pickled fungus, chivebuerre blanc 25

barramundi, bonito charred corn, garlic mashed potato 26

lobster roll, fish roe, fennel salad, cayenne fries 46

octopus, crispy jerusalem artichoke, parsnip puree 30

fish & chips, seabass, capers aioli, fries 25

DESSERTS

banana cake, myers's rum, chia seed, pecan nut, vanilla ice cream 15

churros, bitter cocoa, salted caramel 13

chocolate cake, griotannes cherry, ganache, sweet cream 15

please inform us of any food allergies or dietary restrictions

*vegetarian - prices subject to service charge and gst. - one check per party and maximum of 4 credit cards please