



MENU

GILLARDEAU OYSTERS

served with lime

price per oyster 5

3 oysters 13.5

glass of Champagne, Charles Heidsieck Brut 125ml 16

TARTARUN`S FISH SNACKS

** snack come in two pieces*

fish charcuterie, seaweed butter 9.9

*gillardeau oysters, ponzu jelly, spring onion oil 9.9

*osietra caviar, tartallette, oyster, sake brined amberjack tartar 19

*miso curd salmon, fermented beetroot, wasabi 8.9

*toasted sourdough focaccia, anchovy, tomato & parmesan 8.9

*swordfish 'tataki', cucumber relish, inhouse garum 8.9

*buttermilk fried bream, `buffalo` sauce 8.9

*tartarun`s mini curried fish burger, `tom yum` mayo & pickles 8.9

crispy calamari, pickled shallots, XO mayonnaise 9.9

STARTERS

bonito tartar, horseradish, `hakurei` turnip, chilled ginger dashi 15

prawn carpaccio fleur de sel, micro leaves, lemon & `evoo` 15

octopus & lardo, heirloom tomatoes, shiso & ink dressing 15

fish broth, 'aljotta' black bream terrine 12

langustine & chorizo sausage ravioli, foie gras `beurre blanc` 15

cuttle fish `sicc` & nduja pappardelle, confit garlic, spinach, brown butter 15

linguine, rossi & white prawns, cream bisque velouté 18



MAIN COURSES

grilled calamari, fermented fennel, beetroot, caper & sage beurre noisette 27

red snapper, local prawn & miso sauce 29

USDA sirloin, parsnip, confit mushrooms, sauce perigord 29.9

OUR FISH SELECTION DISPLAY

a selection of line caught local fish from the display 6.3 per 100grms

SHELLFISH

mussels, verace clam, parsley bouillon 27

live lobster from the tank

ginger & lime or nduja butter 12.9 per 100grms

truffled thermidor sauce 13.9 per 100grms

local langoustine 11.9per 100grms

local prawns 'rossi' 12.9per 100grms

local XL prawns 17.9per 100grms

SIDES

inhouse kimchi & kohlrabi slaw 4.5

broccoli & kale, ginger beer dressing 4.5

french fries, beetroot ketchup 4.5

tomato olive & pine nut salad, 10yr balsamic 4.5