

### **To Start**

Alto Olives 8

Sourdough With House Churned Butter 6

Mimosa Rock Oysters Shucked To Order, Yuzu Kosho

5 Each 25 - 1/2 Dozen 48 - Dozen

Swordfish Tataki, Local Seaweed, Radish, Wasabi, Ponzu 28

Burrata, Fennel Salt, Tomatoes, Salsa Verde 18

Miso Mushrooms, Palm Beach Kombu Butter, Sunflower Furikake 18

Fried Southern Calamari, Saltbush, Confit Garlic Emulsion 26

Roasted Carrots Whey, Labne, Mint,  
Pistachios 16

Coal Grilled Asparagus, Brown Butter Hollandaise, Cured Egg Yolk,  
Paperbark Smoked Salmon 28

### **To Follow**

Stone & Wood Battered Snapper, Chips, Tartare 29

160g Angus Burger, Cloth Aged Cheddar, Pickles, Tomato Glaze, Fries 26

Blue Swimmer Crab Linguine, Tomato, Chilli, Lemon And Dill 32

Market Fish: MSC Sustainable Grilled Swordfish, Seasonal Spring Salad 32

O'Connor Sirlion Steak Frites, Mushroom Mustard, Red Wine Jus 38

Pressed Lamb Shoulder, Spring Peas, Mint, Preserved Lemon, Saltbush, Labne 36

Goats Cheese Stuffed Zucchini Flowers, Kale, Squash, Peas, Dill And Barley 29

### **Sides**

Shoestring Fries, Oregano Salt 12

Butter Lettuce Salad, Compressed  
Cucumber, Dill, Buttermilk Dressing 12

Raw Kale, Zucchini, Squash, Lemon 12

### **Sweet**

Sea Salted Caramel & Lavender Tart W Mascarpone 15

Mango Pavlova 15

@dunespalmbeach

10% surcharge on Sunday & 15% on public holidays  
Please notify us of any dietary requests no split bills