

grazing

australian marinated mixed olives*	6.5
chilli roasted peanuts*	4
dukkah spiced crispy chickpeas*	4
sourdough w/ extra virgin olive oil + za'atar	4
grilled ciabatta w/ garlic butter	4

oysters

4e

natural
w/ mignonette dressing*

crisp fried
w/ nuoc cham

bloody mary shot
w/ celery dust

plate ½ 23 or doz 46
natural, fried + shot

a 10% penalty rate surcharge applies on sundays and public holidays
* gluten free ^ contains nuts please inform your waiter of any allergies

entrées

seafood chowder w/ prawns, mussels, fish + sourdough	20
seared scallops w/ dill crème fraiche + wasabi crunch	20 / 30
salt + pepper squid w/ chilli, garlic, coriander + lime*	16 / 24
harissa spiced king prawns w/ labneh + espelette pepper*	18
salmon ceviche w/ asian herbs, sesame, ginger + soy mirin*	18
mushroom + parmesan arancini w/ preserved lemon aioli	12
grilled haloumi w/ fennel, orange, almonds + devilled tahini	16

vegetarian

mushroom + parmesan arancini w/ preserved lemon aioli	12
grilled haloumi w/ fennel, orange, almonds + devilled tahini	16
vegetarian madras curry w/ pilaf rice, radish + coriander pickle	24
vegetarian tasting plate w/ your choice of three board garnishes or sides	24

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main courses

fish + chips crisp fried in aged beer batter w/ tartare + lemon	26
madras fish curry w/ pilaf rice, radish + coriander pickle	30
flank riverina angus steak (200g) w/ sweet potato gratin + chimichurri	34
snapper pie w/ roast garlic, broccolini + soubise sauce	36
vegetarian tasting plate w/ your choice of three board garnishes or sides	24

sides

chips*	7.5
potato mash*	7.5
crispy fried brussels sprouts w/ bacon, walnuts + maple dressing*	10
beetroot + baby chard salad w/ goats cheese mousse, hazelnuts + citrus dressing*	10
green salad w/ red wine vinaigrette*	7.5
steamed greens w/ maple dressing + toasted almonds	7.5
black board garnishes available as sides	9

desserts

warm chocolate fondant w/ vanilla ice cream, raspberries + praline	14
steamed orange marmalade pudding w/ pistachio + buttermilk custard*	14
apple, quince + maple crumble w/ rum + raisin ice cream ^	14
belgian waffles w/ salted caramel sauce, almonds + hokey pokey ice cream w/ glazed banana, peanut praline + rum + raisin ice cream w/ poached pear, cider maple, walnuts + vanilla ice cream	12
affogato 2 scoops vanilla ice cream, liqueur + espresso*	15
selection of ice cream + sorbet 3 scoops w/ biscotti^ *optional vanilla bean, rose petal, belgian chocolate, pistachio, rum + raisin, hokey pokey, passionfruit sorbet (dairy free)	11

cheese selection

maffra red wax cheddar
australia

la bouche d'affinois
france

gorgonzola
italy

served w/ lavosh, quince paste + fig jam *gf bread available

9/16/24