

grazing

australian marinated mixed olives* 6.5

crisp flat bread 8

w/ hummus + espelette pepper
add white anchovies 2

salt cod croquettes 2.5e

w/ chilli mayonnaise (2 piece min)

manchego cheese croquettes 2.5e

w/ mojo verde (2 piece min)

sourdough 4

w/ extra virgin olive oil + za'atar

grilled ciabatta 4

w/ garlic butter

oysters 4e

natural

w/ mignonette dressing*

crisp fried

w/ nuoc cham

shot

w/ spiced mojito*

plate

natural, fried + shot

½ 23 or doz 46

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

entrées

steamed spring bay mussels (tas) w/ tequila, chipotle + chorizo*	18 / 26
grilled or crumbed fish tacos (3 piece) w/ red cabbage, pico de gallo + mango chutney	24
salt + pepper squid w/ chilli, garlic, coriander + lime*	16 / 24
confit atlantic salmon (tas) w/ beetroot, hazelnut + nasturtium^*	24
crisp fried soft shell crab + pork w/ vermicelli, green papaya + nahm jim	22/32
half shell scallops w/ spiced pumpkin, prosciutto + goats cheese*	24
ash goats cheese w/ fig, prosciutto + truffle honey*^	20

vegetarian option available

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main courses

fish + chips

crisp fried in aged beer batter w/ tartare + lemon

26

hot + sour fish broth

w/ flat egg noodles + bean sprouts*

30

lamb backstrap

w/ smoked eggplant, cauliflower tabouleh + feta*

34

snapper pie

w/ roast garlic, broccolini + soubise sauce

36

crisp fried whole baby snapper

w/ teriyaki, black bean + bok choy*

36

vegetarian tasting plate

w/ your choice of three board garnishes or sides

24

sides

chips*	7.5
potato mash*	7.5
roasted broccoli salad w/ orange + pistachio*^	10
three grain salad w/ kale, radish, sumac + lime yoghurt	10
green salad w/ red wine vinaigrette*	7.5
steamed greens w/ citrus, hazelnut dressing*^	7.5
black board garnishes available as sides	9

desserts

turkish delight pavlova w/ chocolate fudge sauce, pistachio + rosewater ice cream*^	14
charred pineapple w/ mango, macadamia + coconut*^	14
caramel + hazelnut cheesecake w/ strawberries + mint^	14
passionfruit + white chocolate parfait w/ vanilla shortbread + rhubarb^	14
affogato 2 scoops vanilla ice cream, liqueur + espresso*	15

selection of ice cream + sorbet 3 scoops w/ biscotti^ *optional

11

vanilla bean, hokey pokey, belgian chocolate, macadamia, frangelico
cherry sorbet, strawberry sorbet (dairy free)

cheese selection

maffra cheddar

victoria

taleggio

italy

gorgonzola

italy

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

9/16/24