

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

natural			
w/ mignonette dressing*			
crisp fried			
w/ nuoc cham			
shot			
w/ spiced mojito*			
plate	½ 23	or	doz
natural, fried + shot			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 w/ red cabbage, pico de gallo + mango chutney	7.5ea
salt + pepper squid w/ chilli, garlic, coriander + lime*	16 / 24
whole grilled sardines (sa) w/ salsa verde + chilli tomato salsa	18
crispy soft shell crab w/ black beans, chilli + peanuts *^	22
atlantic salmon tartare (tas) w/ pickled turnip, nori, wasabi + ponzu*	20
sweet potato + water chestnut dumplings w/ coconut + lime broth ^	18

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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
grainfed msa grainge scotch fillet (200g) w/ sweet potato, chimichurri, herb + citrus labneh	34
snapper pie w/ roast garlic, broccolini + soubise sauce	36
crisp fried whole baby snapper w/ xo sauce, peanuts + crisp onions ^	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 + rose petal ice cream*^	14
steamed orange marmalade pudding w/ pistachio + buttermilk anglaise^	14
caramel + hazelnut cheesecake w/ strawberries + mint^	14
apple, quince + maple crumble w/ rum + raisin ice cream ^	14
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, macadamia, frangelico, passionfruit sorbet (dairy free)	11

cheese selection

maffra cheddar
victoria

taleggio
italy

gorgonzola
italy

served w/ lavosh, quince paste + fig jam

*gf bread available

9/16/24