

cocktails

	aperol spritz aperol la gioiosa prosecco soda orange peel	15
	seasonal daiquiri bacardi carta blanca cointreau seasonal fruit sorbet lime	17
	passionfruit sour johnny walker black label passionfruit lemon raw sugar egg white angostura bitters	17
	the wasp bombay sapphire gin st germain elderflower liqueur lime pinot noir	17
	lychee love absolut vodka lychee liqueur cloudy apple juice lime	17
	garfish bloody mary absolut vodka tomato juice chilli jam horseradish	17
	espresso martini absolut vanilla vodka white crème de cacao kahlua espresso	17
	lime + ginger caiprioska absolut vodka ginger liqueur lime candied ginger	17
	margarita jose cuervo tequila cointreau lime salt rim agave	17
	martini bombay sapphire gin absolut vodka noilly prat hendricks gin belvedere vodka noilly prat	17 19

our bartenders are also able to create most classics upon request

winery of the month

apostrophe wines great southern, western australia

the apostrophe wines from larry cherubini are textural and delicious blends made to drink now. whites and reds that belong together, just like wine and food belongs together

2016 'stone's throw' riesling | gewürztraminer | pinot blanc 8.5/40

aromas of lemon, lime and rosewater with a softly textured palate
long, refreshing acidity supported by flavours of citrus and rose petal marry perfectly with shellfish and oysters

2016 'possessive reds' shiraz | grenache | mourvèdre 8.5/40

hand-picked fruit with minimal intervention and aged in new and one year old oak for 6-8 months. with aromas of rose petal, musk and plum this medium bodied palate present vibrant fruit flavours and fine tannins with a cleansing acidity

bottled beer + cider

beer of the month:

anchor steam beer (san francisco, usa) 11

anchor brewing company's roots date back to the california gold rush making it one of americas oldest breweries and its anchor steam beer is san francisco's original since 1896
the beer has a distinctive rich flavour, deep amber color and thick creamy head

boags premium lager (tas) 8
corona (mexico) 8.5
asahi (japan) 8.5
menabrea lager (italy) 9.5
vale amber lager (mclaren vale, sa) 10.5

low alcohol:

peroni leggera (italy) 9.5

cider

bilpin cloudy apple cider (nsw) 9.5

grazing

australian marinated mixed olives ^{gf}	6.5
edamame beans ^{gf} wakame salt	5
chilli roasted peanuts ^{gf cn}	4
sourdough extra virgin olive oil za'atar	4
grilled ciabatta garlic butter <u>or</u> olive tapenade	4

oysters

4e

natural ^{gf}
lemon & herb dressing

crisp fried
remoulade

mojito shot ^{gf}
orange & chilli

plate
natural | fried | shot

½ dz / 24

dz / 48

please let your waiter know of any allergies or specific dietary requirements
vegetarian & children's menu available upon request

10% surcharge applies on sundays & public holidays

entrées

salt + pepper squid ^{gf} chilli garlic coriander lime	16 / 24
salmon tartare ^{gf optional} fried baby capers wasabi mayo	22
seared scallops ^{gf optional} cauliflower purée farro sesame apple	22 / 40
stuffed tempura zucchini flowers cream cheese goats cheese mozzarella chipotle mayo	23
steamed mussels ^{gf optional} coconut chilli lemongrass	½ kg - 22 1 kg - 36
grilled sardines ^{gf} lemon garlic tomato salsa	22
watercress salad ^{gf} pickled cucumber watercress mint lemon yoghurt	14

^{gf} gluten free ^{cn} contains nuts

main courses

fish + chips crisp fried in aged beer batter tartare lemon	26
snapper pie roast garlic broccolini soubise sauce	36
grilled cape grim t-bone with béarnaise ^{gf} mash <u>or</u> chips	36
prawn linguini chimichurri cherry tomatoes spinach	36

crustaceans

wild king prawns ^{gf} queensland	min 200g +100g	27 13
moreton bay bugs ^{gf} queensland	300g	34
whole lobsters ^{gf} at least 24 hours notice required	per 100g	m.p

roasted with your
choice of:

- red pepper butter | paprika aioli

or

- green harissa butter | coriander aioli

sides

chips ^{gf}	7.5
potato mash ^{gf}	7.5
truffle polenta chips ^{gf optional} camembert béchamel	12
baby spinach + beetroot ^{gf cn} goats cheese pine nuts citrus hazelnut dressing	13
steamed greens ^{gf cn} citrus hazelnut dressing	7.5
mesclun salad ^{gf} house dressing	7.5
black board garnishes available as sides	9