

cocktails

aperol spritz	15
aperol topped w/ ponte prosecco, soda garnished w/ orange peel	
the wasp	17
bombay sapphire gin + st germain elderflower liqueur, shaken w/ fresh lime	
garfish martini	17
absolut vodka, peach liqueur + passionfruit w/ cloudy apple + agave	
lychee love	17
absolut vodka + lychee liqueur shaken w/ cloudy apple juice + lime	
garfish bloody mary	17
absolut vodka + tomato juice w/ lemon	
pear + ginger dark + stormy	17
sailor jerry's spiced rum + domain de canton ginger liqueur shaken w/ pear puree, fresh ginger, lime + spiced sugar syrup	
espresso martini	19
patron xo café, kahlua + absolut vanilia vodka shaken w/ espresso + organic agave syrup	

a 10% penalty rate surcharge applies on sundays and public holidays

* gluten free please inform your waiter of any allergies

bottled beer

beer of the month

schlapp-seppel 'kellerbier' (aschaffenburg, germany) 9.5

this unfiltered 'kellerbier' still contains all ingredients, making it cloudy. its main ingredient is yeast, providing the beer with a characteristic, very soft, round

cascade lite 7

boags premium lager 8

peroni 8.5

corona 8.5

james squire one fifty lashes pale ale 9

winery of the month

honoro vera wines calatayud & rueda regions, spain

the gil family estate established in 1916 produce beautiful spanish wines from both the calatayud and rueda regions of north east spain the estate have strong connections to australia as the white verdejo wine is made by australian winemaker belinda thompson for crawford river in victoria

2016 honoro vera grenache 10/48

young red that spent two months in french oak barrels and exhibits great aromatic complexity, richness with mineral and blueberry notes leading to a savoury and spicy wine that is nicely balanced

2016 honoro vera verdejo 10/48

intense aromas of white flowers and fresh fruit with exotic tropical notes, infused with aromas of lemon curd and packed with a lush

mix of apple and pear

grazing

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

oysters

natural w/ mignonette dressing*	4 each
crisp fried w/ soy mirin	
watermelon margarita shots w/ chilli salt dust*	
plate natural, fried + shot	½ 23 or doz 46

a 10% penalty rate surcharge applies on sundays and public holidays

* gluten free please inform your waiter of any allergies

entrées

duck liver parfait	18
soy linseed toast w/ orange + date chutney	
seared half shelled scallops	20 / 30
w/ pea puree, caviar + elk*	
salt + pepper squid	16 / 24
w/ chilli, garlic, coriander + lime*	
coconut poached king prawns	18 / 34
w/ papaya salad + nahm jim*	
tuna tartare	20
w/ wakamme salad, pickled ginger + honey soy*	
steamed mussels	18 / 28
w/ chilli, garlic, coriander, cream + sourdough	
crispy fried zucchini flowers	18 / 28
w/ ricotta, za'atar + grilled lemon	

vegetarian

crispy fried zucchini flowers	18 / 28
w/ ricotta, za'atar + grilled lemon	
watermelon, feta, hazelnut + rocket salad	13
w/ mint maple dressing*	

baby spinach + beetroot 13
w/ goats cheese, pine nuts + citrus dressing*

vegetable linguini 24
w/ chilli tomato sauce + parmesan

vegetarian tasting plate 24
w/ your choice of three board garnishes or sides

a 10% penalty rate surcharge applies on sundays and public holidays

* gluten free please inform your waiter of any allergies

main courses

fish + chips 26
crisp fried in aged beer batter w/ tartare + lemon

crispy fried whole baby snapper 36
w/ bok choy + chilli tamarind sauce*

cape grim (grass fed) sirloin steak – 250g 36
w/ french fries + blue cheese butter*

snapper pie 36
w/ roast garlic, broccolini + soubise sauce

king prawn linguini 30
w/ chilli tomato sauce + smoked bottaga

sides

chips* 7.5

potato mash* 7.5

watermelon, feta, hazelnut + rocket salad w/ mint maple dressing*	13
baby spinach + beetroot w/ goats cheese, pine nuts + citrus dressing*	13
green salad w/apple dressing*	7.5
steamed greens w/ maple dressing + toasted almonds *	7.5
black board garnishes available as sides	9

a 10% penalty rate surcharge applies on sundays and public holidays

* gluten free please inform your waiter of any allergies