

Lunch + Dinner

bread + olives

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

oysters

natural w/ mignonette dressing*	4e
crisp fried w/ soy + mirin	4e
watermelon margarita shot w/ chilli salt dust	4e
plate natural, fried + shot	6/23 12/46

entrées

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

main courses

fish + chips crisp fried in aged beer batter w/ tartare + lemon	26
crispy fried whole baby snapper w/ bok choy + chilli tamarind sauce*	36
cape grim sirloin steak – 250g w/ french fries + blue cheese butter*	30
snapper pie w/ roast garlic, broccolini + soubise sauce	36
king prawn linguini w/ chilli tomato sauce + smoked bottaga	30

vegetarian

crispy fried zucchini flowers w/ ricotta, za'atar + grilled lemon*	18/28
watermelon, feta, hazelnut + rocket salad w/ mint + maple dressing*	13
vegetarian linguini w/ chilli tomato sauce + parmesan	24
vegetarian tasting plate w/ your choice of three board garnishes or sides	24

sides

chips*	7.5
potato mash*	7.5
watermelon, feta, hazelnut + rocket salad w/ mint + maple dressing*	13
babay 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

* gluten free please inform your waiter of any allergies