

cocktails

	aperol spritz aperol la gioiosa prosecco soda orange peel	15
	seasonal daiquiri bacardi carta blanca cointreau seasonal fruit sorbet lime	17
	amaretto sour amaretto lemon lime egg white orange peel cherry	17
	the wasp bombay sapphire gin st germain elderflower liqueur lime pinot noir	17
	lychee love absolut vodka lychee liqueur lime	17
	garfish bloody mary absolut vodka tomato juice chilli jam horseradish	17
	lingonberry martini bombay gin lime lingonberry orange zest	17
	spiced mojito sailor jerry's spiced rum lime mint ginger ale	17
	margarita jose cuervo tequila cointreau lime salt rim agave	17
	passionfruit caipirinha cachaça passionfruit pulp lime	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

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 is made by australian winemaker belinda thompson

2016 honoro vera grenache

10/48

young red that spend 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

bottled beer + cider

beer of the month:

schlappe-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 and slightly bitter taste

boags premium lager (tas)

8

corona (mexico)

8.5

asahi (japan)

8.5

menabrea lager (italy)

9.5

two birds pale ale (vic)

9.5

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 wakame salt	5
beetroot hummus ^{cn gf optional} flatbread dukkha	6
sourdough extra virgin olive oil za'atar	4
grilled ciabatta garlic butter <u>or</u> olive tapenade	4

oysters

natural ^{gf}
spiced beetroot mignonette | mountain pepper berry

crisp fried
wakame salt | sea urchin mayo

shot ^{gf}
bloody mary | celery salt

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
huon valley atlantic salmon tartare ^{gf} nori sea succulents tapioca crackers ponzu	20
seared scallops ^{gf optional} cauliflower purée farro sesame apple	22 / 40
yamba prawn cocktail ^{gf} bloody mary mayo coriander guacamole finger lime	23
cloudy bay clams ^{gf} x.o. sauce bok choy	22
port lincoln sardines ^{gf optional} pimiento salsa crisp bread salsa verde	22
burrata ^{gf cn} heirloom tomatoes basil oil dukkha	22

^{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
crisp fried whole baby snapper ^{gf} chilli turmeric curry leaf tomatillo salsa	36
blue swimmer crab fettuccine lemon cream warrigal greens	32

crusteaceans

yamba king prawns ^{gf} queensland	min 200g +100g	27 13
moreton bay bugs ^{gf} queensland	300g	34
hervey bay champagne lobster ^{gf} queensland	375g	40

roasted with your
choice of:

red pepper butter | paprika aioli or green harissa butter | coriander aioli

check our black board for daily meat options

share menu

unsure of what to order?

try our new shared menu to get a taste of some of the best dishes

65pp

australian marinated mixed olives ^{gf}

sourdough

extra virgin olive oil | za'atar

salt + pepper squid ^{gf}

chilli | garlic | coriander | lime

huon valley atlantic salmon tartare ^{gf}

nori | sea succulents | tapioca crackers | ponzu

burrata ^{gf cn}

heirloom tomatoes | basil oil | dukkha

cone bay barramundi

chef's choice of daily garnishes

mesclun + herb salad ^{gf}

house dressing

chips ^{gf}

whole table participation

minimum of two people

dietary requirements can be catered to upon request

australian marinated mixed olives ^{gf}

sourdough

extra virgin olive oil | za'atar

shucked sydney rock oysters ^{gf}

spiced beetroot mignonette | mountain pepper berry

salt + pepper squid ^{gf}

chilli | garlic | coriander | lime

huon valley atlantic salmon tartare ^{gf}

nori | sea succulents | tapioca crackers | ponzu

burrata ^{gf cn}

heirloom tomatoes | basil oil | dukkha

crisp fried whole baby snapper ^{gf}

chilli | turmeric | curry leaf | tomatillo salsa

mesclun + herb salad ^{gf}

house dressing

chips ^{gf}

dark chocolate delice ^{gf optional}

salted caramel | sesame brittle | sesame ice cream

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

sides

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