

cocktails

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

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

* gluten free please inform your waiter of any allergies

bottled beer

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

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

10/48

2016 honoro vera verdejo

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

10/48

grazing

marinated mixed australian 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

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entrées

duck liver parfait soy linseed toast w/ orange + date chutney	16
seared scallops w/ cauliflower puree, bacon + onion dust*	20 / 32
salt + pepper squid w/ chilli, garlic, coriander + lime*	17 / 27
coconut poached king prawns w/ papaya salad + nahm jim*	20 / 36
salmon sashimi w/ wakame, pickled ginger, sesame ponzu + wasabi dust	20
steamed mussels w/ chilli, garlic, coriander, cream + sourdough	18 / 28
crispy fried zucchini flowers w/ fish mousse, za'atar, black garlic aioli + lemon	20 / 30

vegetarian

crispy fried zucchini flowers w/ ricotta, parmesan, za'atar, aioli + lemon	18 / 28
watermelon, feta, hazelnut + rocket salad w/ mint maple dressing*	13
baby spinach + beetroot w/ goats cheese, pine nuts + citrus dressing*	13
mushroom linguini w/ chilli tomato sauce + parmesan	24
vegetarian tasting plate w/ your choice of three board garnishes or sides	24

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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
sous vide cape grim (grass fed) sirloin steak – 250g w/ crispy polenta chips + black garlic aioli*	36
snapper pie w/ roast garlic, broccolini + soubise sauce	36
king prawn linguini w/ chilli tomato sauce + smoked bottaga	32

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

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