

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

château de la ragotière loire valley, france

le freres couillaud.

2015 muscadet sèvre et maine sur lie

12/55

muscadet is a bone dry, light bodied white wine from the loire valley in france
more muscadet is produced here than any other loire wine
it is made from the melon de bourgogne grape, often referred to simply as melon

muscadet sur lie... lees is the coarse sediment that accumulates during fermentation,
this wine is left unfiltered on lees during the aging process.

muscadet has been described as "the perfect oyster wine" – it is light, crisp and
citrusy with very good acidity
the moderate alcohol level also allows muscadet to compliment many types of dishes
from good old fish and chips to hiramasa kingfish sashimi

bottled beer + cider

beer of the month:

batch brewing co – american pale ale 640ml (perfect for sharing)

19

independent brewers from marrickville in sydney known for their unpasteurised, unfiltered
natural beers. the american pale ale has flavours of cut grass, citrus stone fruit with a hint of pine.

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	17 / 26
petuna ocean trout rillette ^{gfo} ras el hanout muntre chutney spiced flatbread	22
hiramasa kingfish sashimi ^{gf} edamame purée wakame wild rice	24
yaamba prawn cocktail ^{gf} bloody mary mayo coriander guacamole finger lime	23
steamed kinkawooka mussels ^{gf} coconut chilli tamarind coriander	20
scallop ceviche ^{gf} chilli lime turmeric spanish onion	22
burrata ^{gf cn} heirloom tomatoes basil oil dukkha	22

^{gf} gluten free ^{gfo} gluten free optional ^{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	34
south indian fish curry ^{gf} basmati rice lemon grass coconut chutney	30
whole roasted yaamba king prawns ^{300g gf} madras oil kale curry leaves	36
citrus spiced bug salad ^{gf} ruby grapefruit quinoa bitter leaves	34
blue swimmer crab linguini bisque sauce warrigal greens	32

check our black board for daily meat options

sides

chips ^{gf}	7.5
potato mash ^{gf}	7.5
smoked cheddar polenta chips ^{gf} jalapeno 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	12