

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

beer of the month	anima anastasia Cuneo , Italy	13
	pale ale, delicate body, intricately simple with a light touch of hops	
	peroni leggera	8.5
	boags premium lager	8
	asahi	8.5
	corona	8.5
	james squire one fifty lashes pale ale	9

winery of the month

château de la ragotière, les frères couillaud, france 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.

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

chicken liver parfait w/ red onion jam, orange puree + sourdough crostini	16
seared scallops w/ crispy pork belly, cauliflower + shimeji mushrooms*	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

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
crispy polenta chips, rocket + black garlic aioli*	8
black board garnishes available as sides	9

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