

cocktails

aperol spritz aperol + ponte prosecco, soda + orange peel	15
negroni bombay gin +campari + vermouth rosso	17
the wasp bombay sapphire gin + st germain elderflower liqueur, shaken + fresh lime	17
raspberry + lemon spritz limoncello + prosecco + raspberry + soda	17
garfish martini absolut vodka, peach liqueur + passionfruit + cloudy apple + agave	17
lychee love absolut vodka + lychee liqueur shaken + cloudy apple juice + lime	17
garfish bloody mary absolut vodka + tomato juice + chilli jam + horseradish	17
spiced mojito sailor jerry's spiced rum + lime + mint + ginger ale	17
passionfruit caipirinha cachaça + passionfruit pulp + lime	17
espresso martini patron xo café, kahlua + absolut vanilla vodka + espresso + agave syrup	19

a 10% penalty rate surcharge applies on sundays and public holidays
please inform your waiter of any allergies

bottled beer		
	peroni leggera	9
	boags premium lager	9
	asahi	9
	corona	9
	james squire one fifty lashes pale ale	9
beer of the month	rabbit + spaghetti "the fox" hop + rye lager	10.5

winery of the month

dryridge estate megalong valley nsw

The Megalong Valley is a 2 hour drive west of Sydney and 20 mins from the township of Blackheath. It is adjacent to the world heritage Blue Mountains National Park and is renowned for its majestic sandstone escarpment. Dryridge is situated on 130 acres with 11 acres under vine.

The first vines were planted in 2000.

2017 dryridge isabelle riesling

Riesling is a very temperamental variety to grow, it is very susceptible to the weather so really is a labour of love. 10 45

This vintage is dry and light, the pink granite soil adds a unique characteristic of crisp minerality to the wine.

Good citrus flavours with a touch of residual sugar.

Perfect with oysters or sashimi.

2016 dryridge theodore tempranillo

Tempranillo is a black grape variety widely grown to make full bodied red wines in its native Spain. 13.5 60

It is a variety that is becoming very popular in Australia.

This is the first vintage of this variety from Dryridge.

The nose is full of flavour with notes of plum and cherry with a hint of leather coming through.

The palate is lush and juicy ending with soft tannins and spicy pepper that dance on your tongue.

This is a wine that can be equally enjoyed at room temperature or slightly chilled.

Perfect with crisp fried whole baby snapper

grazing

warm mixed australian olives*	6.5
rosemary salt roasted cashews*	5
sourdough + extra virgin olive oil + za'atar	4
grilled ciabatta + garlic butter	4

oysters

natural + mignonette dressing*	4 each
crisp fried + soy mirin	
watermelon margarita shots + chilli salt dust*	
mix plate	½ 23 or doz 46
natural, fried + shot	

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entrées

crab + salmon volcano sushi rolls + wakame + pickled ginger*	16 / 24
scallop carpaccio + lime + pickled jalapenos + radish + coriander *	22
salt + pepper squid + chilli, garlic, coriander + lime*	17 / 27
steamed diamond clams + spicy tamarind sauce + vietnamese mint *	24
rice crispy soft shell crab + mango sauce + asian herbs	22
crispy fried school prawns + sweet chilli + aioli + lime*	18 / 32

vegetarian

burrata + heirloom tomato + basil + balsamic*	20
miso + dashi braised pumpkin + pickled seaweed + spicy nori dust*	12
baby spinach + beetroot + goats cheese + pine nuts + citrus dressing*	13
mushroom fettuccini + chilli tomato sauce + parmesan	24
vegetarian tasting plate + your choice of three board garnishes or sides	24

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main courses

fish + chips crisp fried in aged beer batter + tartare + lemon	26
roasted whole rainbow trout + lemon soy + ginger + shallot *	36
short horn hanger steak + parsnip + kale + jus*	36
snapper pie + roast garlic + broccolini + soubise sauce	36
slipper lobster fettuccini + tomato sauce + spinach + parmesan	34

sides

chips*	7.5
potato mash*	7.5
miso + dashi braised pumpkin + pickled seaweed + spicy nori dust*	12
baby spinach + beetroot + goats cheese, pine nuts + citrus dressing*	13
green salad + apple dressing*	7.5
steamed green beans + ginger soy + chilli + eshallots*	7.5
crispy polenta chips + parmesan + aioli + rocket *	12
black board garnishes available as sides	9

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