

C O L D B A R

Oysters Single/Half/Doz	6/36/68
Served on ice with Yuzu Honey Mignonette (GF/DF)	
Scallop Sashimi	26
With Ponzu, Truffle Oil and Jalapeno (GF)	
Tuna Tartare	28
Tuna Tartare Ssam with Kimchi & Seasonal Greens (GF)	
Kingfish Aguachile	28
Served with Tostadas & Avocado (GF)	
Tiger Prawns	34
Served on Ice with Fermented Chilli Mayo (GF/DF)	
Seafood Platter	149
Chefs Selection of Hot & Cold Seafood • Add Lobster \$MP • Caviar (10g) \$99	

T O S T A R T

Olives	6
House Marinated Young Olives with Lemon Oil (VG/GF)	
Hummus	14
Slow-roasted Carrot Hummus & Chickpeas with Sourdough (VG)(GF bread available)	
Focaccia	16
With Confit Tomatoes and Garlic (V)	
Taramasalata	16
Mullet Fish Roe with Shaved Bottarga & Chilli Oil with Sourdough (DF) (GF bread available)	
Ortiz Anchovies	19
With Roasted Peppers, Sourdough & Butter (GF bread available)	
Arancini (8pcs)	22
Porcini & Truffle Arancini Balls Served with Aioli (V)	
Calamari	26
Fresh Grilled Calamari Served with Nahm Jim & Pickles (GF/DF)	
Burrata	26
With Heirloom Tomato, Housemade Salsa Macha & Wasabi Sesame (V)	
Grilled King Prawns	36
With Red Curry Butter & Roti (GF bread available)	

M A I N S

Southern Fried Chicken Burger	30
With Japanese Mayonaise, Jalapeno & Potato Bun, Served with Fries (V available – Beyond Pattie +\$5)	
Battered Fish & Chips	34
Battered Fish with Shoestring Fries (DF)(V available)	
Fish Curry	36
Yellow Coconut Curry of Barramundi, Steamed Jasmine Rice, Sambal & Pickles (GF)(V available)	
Pasta	38
Spaghetti with Housemade Tom Yum Paste, Calamari, Prawns & Mussels (GF available +\$4)	
Market Fish	46
Pan Fried with Charred Cabbage & Leeks, Served with Hazelnut Pangratato (GF available)	
280gm Striploin	48
Served with Roasted Portobello, Crispy Onions & Red Wine Jus (GF)	
T-bone MB2 500g/1kg	68/120
With Veal Jus, Confit Garlic & 1 Choice of Side (GF/DF)	
Lobster (check availability)	MP
Grilled Whole Lobster with Sauce of the Day (GF)	

S A L A D S

Seared Tuna Nicoise	32
Green Beans, Olives, Baby Cos & Chardonnay Vinaigrette (GF)	
Cold Soba Salad	32
Green Tea Cha Soba, Ginger & Soy Dressing with Roasted Pumpkin, Spring Onions & Furukake (V)	
Thai-style Salad	34
Baby Cos with Red Cabbage, Radicchio, Shiso, Mint, Thai Basil, Coriander, Bean Sprout, Cashew, Chilli, Fried Onion, Black Garlic & Nuoc Cham (GF/DF)	
Choice of: Yellowfin Tuna • Crispy Barramundi Cold Prawns • Tofu & Charred Greens (VG)	

S I D E S

Buttercup Lettuce	10
With Radish & Classic Vinaigrette (VG/GF)	
Shoestring Fries	10
Served with Tomato Sauce (VG/GF)	
Grilled Broccolini	13
With Shaved Bottarga & Lemon Oil (V/GF)	
Baby Chat Potatoes	14
With Herb Garlic Butter (GF)	
Cold Eggplant Salad	14
With Smoked Soy & Sesame (V)	

D E S S E R T S

Sorbet	8
Selection of Coconut Sorbet (V/GF) <small>PER SCOOP</small>	
Cheesecake	16
Homemade Burnt Cheesecake with Biscoff (V)(GF available)	
Chocolate Mousse	16
Served with Whipped Cream (GF)	
Apple Strudel	16
Served with Vanilla Crumble & Vanilla Ice Cream (V)	
Cheese of the Day	16
Served with Pinot Paste Muscatel & Lavosh (V)	
Assorted Petit Four	16
Weekly Selection of Four Bitesize Desserts	

K I D S
(\$ 1 8)

Chicken Tenders & Chips
Fish Fingers & Chips
Spaghetti, Tomato Sauce & Parmesan (V)(GF available)



Banquet required for groups of 10 or more
20% surcharge on public holidays • 10% surcharge on Sundays
Please advise staff of any dietary requirements
Vegetarian (V) Vegan (VG) Gluten Free (GF) Dairy Free (DF)



\$ 8 0 P P

T O S T A R T

Foccacia

With Confit Tomatoes and Garlic (V)

Appellation Oysters

Served on Ice with Yuzu Honey Mignonette & Horseradish Emulsion (DF/GF)

Taramasalata

Mullet Fish Roe with Shaved Bottarga & Chilli Oil Served with Sourdough (DF)(GF bread available)

Hummus

Slow-roasted Carrot Hummus & Chickpeas with Sourdough (VG)(GF bread available)

Arancini

Porcini & Truffle Arancini Balls Served with Aioli (V)

Burrata

Heirloom Tomato with Burrata, Housemade Salsa Macha & Wasabi Sesame (V)

M A I N S & S I D E S

Striploin

Served with Roasted Portobello, Crispy Onions & Red Wine Jus (GF)

Pasta

Spaghetti with Housemade Tom Yum Paste, Calamari, Prawns & Mussels (GF available)

Served with 2 Sides

- Buttercup Lettuce with Radish & Classic Vinaigrette (VG/GF)
- Shoestring Fries with Aioli (VG/GF)

D E S S E R T

Chef's Selection of 2 Desserts of the Day

\$ 1 1 9 P P

T O S T A R T

Foccacia

With Confit Tomatoes and Garlic (V)

Appellation Oysters

Served on Ice with Yuzu Honey Mignonette & Horseradish Emulsion (DF/GF)

Taramasalata

Mullet Fish Roe with Shaved Bottarga & Chilli Oil Served with Sourdough (DF)(GF bread available)

Hummus

Slow-roasted Carrot Hummus & Chickpeas with Sourdough (VG)(GF bread available)

Arancini

Porcini & Truffle Arancini Balls Served with Aioli (V)

Tuna Tartare

Tuna Tartare Ssam, Kimchi & Seasonal Greens (GF)

Burrata

Heirloom Tomato with Burrata, Housemade Salsa Macha & Wasabi Sesame (V)

M A I N S & S I D E S

T-bone MB2

With Veal Jus, Confit Garlic & 1 Choice of Side (GF/DF)

Market Fish

Pan Fried with Charred Cabbage & Leeks, Served with Hazelnut Pangratato (GF available)

Mushroom Tom Yum Pasta

With seasonal vegetables (V)(GF available)

Served with 3 Sides

- Buttercup Lettuce with Radish & Classic Vinaigrette (VG/GF)
- Cold Eggplant Salad with Smoked Soy & Sesame (V)
- Shoestring Fries with Aioli (VG/GF)

D E S S E R T

Chef's Selection of 2 Desserts of the Day

\$ 9 9 P P

T O S T A R T

Foccacia

With Confit Tomatoes and Garlic (V)

Appellation Oysters

Served on Ice with Yuzu Honey Mignonette & Horseradish Emulsion (DF/GF)

Taramasalata

Mullet Fish Roe with Shaved Bottarga & Chilli Oil Served with Sourdough (DF)(GF bread available)

Hummus

Slow-roasted Carrot Hummus & Chickpeas with Sourdough (VG)(GF bread available)

Arancini

Porcini & Truffle Arancini Balls Served with Aioli (V)

Tuna Tartare

Tuna Tartare Ssam, Kimchi & Seasonal Greens (GF)

Burrata

Heirloom Tomato with Burrata, Housemade Salsa Macha & Wasabi Sesame (V)

M A I N S & S I D E S

T-bone MB2

With Veal Jus, Confit Garlic & 1 Choice of Side (GF/DF)

Pasta

Spaghetti with Housemade Tom Yum Paste, Calamari, Prawns & Mussels (GF available)

Served with 2 Sides

- Buttercup Lettuce with Radish & Classic Vinaigrette (VG/GF)
- Shoestring Fries with Aioli (VG/GF)

D E S S E R T

Chef's Selection of 2 Desserts of the Day

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