

**C O L D B A R**

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|---|--------------|
| <b>Appellation Oysters Single/Half/Doz</b>                                      | <b>6.50</b>  |
| Served on ice with Yuzu Honey Mignonette (GF/DF)                                | <b>39/68</b> |
| <b>Cured Ocean Trout</b>  | <b>26</b>    |
| Petuna Ocean Trout with Black Garlic Nuoc Cham & Coriander Seeds (GF)           |              |
| <b>Tuna Tataki &amp; Yuzu Kosho</b>   | <b>26</b>    |
| Lightly Seared Blue Eyed Tuna with Japanese Chilli Paste & White Soy (GF)       |              |
| <b>Kingfish Aguachile</b>   | <b>28</b>    |
| Served with Tostadas & Avocado (GF)   |              |
| <b>Tiger Prawns</b>   | <b>34</b>    |
| Served on Ice with Fermented Chilli Mayo (GF/DF)                                |              |
| <b>Seafood Platter</b>  | <b>149</b>   |
| Chefs Selection of Hot & Cold Seafood<br>• Add Lobster \$MP • Caviar (10g) \$99 |              |

**T O S T A R T**

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| <b>Olives</b>  | <b>6</b>  |
| House Marinated Young Olives with Lemon Oil (VG/GF)  |           |
| <b>Hummus</b>  | <b>14</b> |
| Slow-roasted Carrot Hummus & Chickpeas with Sourdough (VG)(GF bread available)             |           |
| <b>Fried Mantao</b>  | <b>12</b> |
| With Green Garlic Butter (V)   |           |
| <b>Taramasalata</b>  | <b>16</b> |
| Mullet Fish Roe with Shaved Bottarga & Chilli Oil with Sourdough (DF) (GF bread available) |           |
| <b>Arancini (8pcs)</b>   | <b>25</b> |
| Porcini & Truffle Arancini Balls Served with Aioli (V)                                     |           |
| <b>Calamari</b>  | <b>26</b> |
| Fresh Grilled Calamari Served with Nahm Jim & Pickles (GF/DF)                              |           |
| <b>Burrata</b>   | <b>26</b> |
| With Heirloom Tomato, Housemade Salsa Macha & Wasabi Sesame (V)                            |           |
| <b>Tiger Prawns</b>  | <b>28</b> |
| Butterflied & Panko Crumbed with Yuzu Mayonnaise (GF bread available)                      |           |

**M A I N S**

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|--|-----------|
| <b>Southern Fried Chicken Burger</b>   | <b>30</b> |
| With Japanese Mayonaise, Jalapeno & Potato Bun, Served with Fries (V available – Beyond Pattie +\$5) |           |
| <b>Battered Fish &amp; Chips</b>   | <b>34</b> |
| Battered Fish with Shoestring Fries (DF)(V available)  |           |
| <b>Fish Curry</b>  | <b>36</b> |
| Yellow Coconut Curry of Barramundi, Steamed Jasmine Rice, Sambal & Pickles (GF)(V available)         |           |
| <b>Pasta</b>   | <b>38</b> |
| Spaghetti with Housemade Tom Yum Paste, Calamari, Prawns & Mussels (GF available +\$4)               |           |
| <b>Market Fish</b>   | <b>46</b> |
| Pan Fried with Charred Zucchini, Thai Basil & Parsley Bechamel (GF available)                        |           |
| <b>Striploin MB2 250g</b>  | <b>38</b> |
| Served with Roasted Portobello, Crispy Onions & Red Wine Jus (GF)                                    |           |
| <b>Rib Sirloin on the Bone 500g</b>  | <b>68</b> |
| With Veal Jus, Confit Garlic & 1 Choice of Side (GF/DF)  |           |
| <b>Lobster (check availability)</b>  | <b>MP</b> |
| Grilled Whole Lobster with Sauce of the Day (GF)   |           |

**W E E K E N D S P E C I A L \$ 3 2**

1kg Mussels in Creamy Tom Yum Broth with Soft Herbs & Sourdough (GF bread available)

**S A L A D S**

|  |           |
|--|-----------|
| <b>Seared Tuna Nicoise</b>   | <b>32</b> |
| Green Beans, Olives, Baby Cos & Chardonnay Vinaigrette (GF)  |           |
| <b>Chirashi Salad</b>  | <b>34</b> |
| With Chef's Selection of Seafood, Roasted Sesame, Avocado and Seaweed  |           |
| <b>Thai-style Salad</b>  | <b>34</b> |
| Baby Cos with Red Cabbage, Radicchio, Shiso, Mint, Thai Basil, Coriander, Bean Sprout, Cashew, Chilli, Fried Onion, Black Garlic & Nuoc Cham (GF/DF) |           |
| <b>Choice of:</b> Yellowfin Tuna • Crispy Barramundi Cold Prawns • Tofu & Charred Greens (VG)  |           |

**S I D E S**

|   |           |
|---|-----------|
| <b>Buttercup Lettuce</b>                  | <b>10</b> |
| With Radish & Classic Vinaigrette (VG/GF) |           |
| <b>Shoestring Fries</b>                   | <b>10</b> |
| Served with Tomato Sauce (VG/GF)          |           |
| <b>Grilled Brocolini</b>                  | <b>14</b> |
| With Shaved Bottarga & Lemon Oil (V/GF)   |           |
| <b>Burnt Brussels Sprouts</b>             | <b>14</b> |
| With Sweet Chilli Glaze (VG/GF)           |           |

**D E S S E R T S**

|  |           |
|--|-----------|
| <b>Sorbet</b>  | <b>8</b>  |
| Selection of Coconut Sorbet (V/GF)                       | PER SCOOP |
| <b>Cheesecake</b>  | <b>16</b> |
| Homemade Burnt Cheesecake with Biscoff (V)(GF available) |           |
| <b>Flourless Chocolate Cake</b>                          | <b>16</b> |
| Served with Whipped Cream & Maraschino Cherries (GF)     |           |
| <b>Apple Strudel</b>                                     | <b>16</b> |
| Served with Vanilla Crumble & Vanilla Ice Cream (V)      |           |
| <b>Cheese of the Day</b>                                 | <b>16</b> |
| Served with Pinot Paste Muscatel & Lavosh (V)            |           |



**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)




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**\$ 8 0 P P**


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**T O S T A R T**
**Fried Mantao**

With Green Garlic Butter (V)

**Appellation Oysters**

Served on Ice with Yuzu Honey Mignonette (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**

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

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**M A I N S & S I D E S**
**Striploin MB2 250g**

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)

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**D E S S E R T**

Chef's Selection of 2 Desserts of the Day

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**\$ 1 1 9 P P**


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**T O S T A R T**
**Fried Mantao**

With Green Garlic Butter (V)

**Appellation Oysters**

Served on Ice with Yuzu Honey Mignonette (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)

**Kingfish Aguachile**

Served with Tostadas & Avocado (GF)

**Burrata**

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

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**M A I N S & S I D E S**
**Rib Sirloin on the Bone 500g**

With Veal Jus & Confit Garlic (GF/DF)

**Market Fish**

Pan Fried with Charred Zucchini, Thai Basil  
& Parsley Bechamel (GF available)

**Mushroom Tom Yum Pasta**

With seasonal vegetables (V)(GF available)

**Served with 3 Sides**

- Buttercup Lettuce with Radish &  
Classic Vinaigrette (VG/GF)
- Burnt Brussels Sprouts  
with Sweet Chilli Glaze (VG/GF)
- Shoestring Fries with Aioli (VG/GF)

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**D E S S E R T**

Chef's Selection of 2 Desserts of the Day

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**\$ 9 9 P P**


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**T O S T A R T**
**Fried Mantao**

With Green Garlic Butter (V)

**Appellation Oysters**

Served on Ice with Yuzu Honey Mignonette (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)

**Kingfish Aguachile**

Served with Tostadas & Avocado (GF)

**Burrata**

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

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**M A I N S & S I D E S**
**Rib Sirloin on the Bone 500g**

With Veal Jus & Confit Garlic (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)

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**D E S S E R T**

Chef's Selection of 2 Desserts of the Day

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