

**C O L D B A R**

<b>Appellation Oysters Single/Half/Doz</b>	<b>6.50</b>
On Ice with Yuzu Honey Mignonette (GF/DF)	<b>39/68</b>
<b>Tuna Tartare</b>	<b>26</b>
Served with Ponzu, Avocado & Tostada (DF)	
<b>Kingfish Crudo</b>	<b>28</b>
Served with Nampla Prik, Shiso & Fried Shallots (GF/DF)	
<b>Tiger Prawns</b>	<b>34</b>
On Ice with Fermented Chilli Mayo (GF/DF)	
<b>Seafood Platter</b>	<b>149</b>
Chefs Selection of Hot & Cold Seafood	
• Add Lobster \$MP • Caviar (10g) \$99	

TRY OUR  
**TACOS**  
\$ 9 EACH

- .....**Crumbed Coconut Tiger Prawns & Espelette**.....
- .....**Al Pastor with Grilled Pineapple**.....
- .....**Crispy Eggplant with Tajarin (V)**.....

**T O S T A R T**

<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>Sourdough</b>	<b>12</b>
Served with Burnt Ricotta & Pomegranate Molasses	
<b>Taramasalata</b>	<b>16</b>
Mullet Fish Roe with Shaved Bottarga & Chilli Oil with Sourdough (DF) (GF bread available)	
<b>Calamari</b>	<b>26</b>
Fresh Grilled Calamari Served with Nahm Jim & Pickles (GF/DF)	
<b>Stracciatella</b>	<b>26</b>
Served with Crispy Artichokes, Burnt Tomato Chimichurri & Chilli Oil (V)	
<b>Scallop Toast</b>	<b>24</b>
Prawn & Scallop Mousseline on Sourdough with Spring Onions, Sesame Seeds & Fermented Chilli Aioli	

**M A I N S**

<b>Battered Fish &amp; Chips</b>	<b>34</b>
Battered Fish with Shoestring Fries (DF)(V available)	
<b>Paella</b>	<b>36</b>
Spanish Style Saffron Infused Rice with Chicken Thigh, Marinara Mix, Smoked Paprika, Snap Peas & Lemon Cheeks (DF)	
<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 Roasted Murray Cod with Miso Braised Leeks & Shellfish Butter (GF available)	
<b>Striploin MB2 250g</b>	<b>42</b>
Served with Charred Dutch Carrots, Red Wine Jus, Onion & Black Garlic Puree (GF)	
<b>Lamb Shoulder (2 to 3 people)</b>	<b>88</b>
Twice Cooked Lamb Shoulder Marinated with Sumac, Served with Baby Potatoes, Seasonal Roasted Vegetables, Jus and Chimichurri (GF)	
<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>Served with choice of</b>	
Yellowfin Tuna • Crispy Barramundi • Cold Prawns Sous Vide Chicken Breast • Tofu & Charred Greens (VG)	
<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>Caesar Salad</b>	<b>34</b>
Baby Cos Lettuce, Hard Boiled Eggs, Pecorino, Caesar Dressing & Croutons	

**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>Winter Roasted Vegetables</b>	<b>14</b>
With Garlic Oil	
<b>Burnt Brussels Sprouts</b>	<b>14</b>
With Sweet Chilli Glaze (VG/GF)	
<b>Mac &amp; Cheese</b>	<b>16</b>
XO Mushroom Baked Mac & Cheese with Green Pangrattato (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>Raspberry Chocolate Fondant</b>	<b>16</b>
Served with a Scoop of Vanilla Ice Cream	
<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)	



**K I D S**  
**\$ 1 8**

- .....**Hearty Chicken Soup with Macaroni**.....
- .....**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)

SWITCH TO

# BANQUETS

AUTOPILOT



**\$ 8 0 P P**

## TO START

### 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)

### Scallop Toast

Prawn & Scallop Mousseline on Sourdough with  
Spring Onions, Sesame Seeds & Fermented Chilli Aioli

### Stracciatella

Served with Crispy Artichokes, Burnt Tomato  
Chimichurri & Chilli Oil (V)

## MAINS & SIDES

### Striploin MB2 250g

Served with Charred Dutch Carrots, Red Wine Jus,  
Onion & Black Garlic Puree (GF)

### Pasta

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

### Served with 2 Sides

- Burnt Brussels Sprouts with Sweet Chilli Glaze (VG/GF)
- Shoestring Fries with Aioli (VG/GF)

## DESSERT

Chef's Selection of 2 Desserts of the Day

**\$ 1 1 9 P P**

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Served with Sourdough (DF)(GF bread available)

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### Scallop Toast

Prawn & Scallop Mousseline on Sourdough with  
Spring Onions, Sesame Seeds & Fermented Chilli Aioli

### Kingfish Crudo

Served with Nampla Prik, Shiso & Fried Shallots (GF/DF)

### Stracciatella

Served with Crispy Artichokes, Burnt Tomato  
Chimichurri & Chilli Oil (V)

## MAINS & SIDES

### Lamb Shoulder

Twice Cooked Lamb Shoulder Marinated with  
Sumac, Served with Baby Potatoes, Seasonal  
Roasted Vegetables, Jus and Chimichurri (GF)

### Market Fish

Pan Roasted Murray Cod with Miso Braised Leeks  
& Shellfish Butter (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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**\$ 9 9 P P**

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Served with Sourdough (DF)(GF bread available)

### Hummus

Slow-roasted Carrot Hummus & Chickpeas with  
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### Scallop Toast

Prawn & Scallop Mousseline on Sourdough with  
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### Kingfish Crudo

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### Stracciatella

Served with Crispy Artichokes, Burnt Tomato  
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## MAINS & SIDES

### Lamb Shoulder

Twice Cooked Lamb Shoulder Marinated with  
Sumac, Served with Baby Potatoes, Seasonal  
Roasted Vegetables, Jus and Chimichurri (GF)

### Pasta

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

### Served with 2 Sides

- Burnt Brussels Sprouts with Sweet Chilli Glaze (VG/GF)
- Shoestring Fries with Aioli (VG/GF)

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