



SMALL + SHARES

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| Sydney Rock Oysters (GF, DF) | 6.5 |
| Apple mignonette granita finger lime + lemon | |
| Marinated Mix Olives (VG, GF, DF) | 8 |
| Lemon, rosemary + chilli | |
| House Bread (DF) | 12 |
| Olive oil, caramelised balsamic vinegar | |
| Hummus (VG, GF) | 16 |
| Crispy chickpeas, za'atar, served with focaccia | |
| Taramasalata (DF) | 18 |
| Bottarga, chives + lemon oil, served with focaccia | |
| Tiger Prawns (GF, DF) (Half / Full) | 34 / 55 |
| QLD Prawn, petit bouche baby cos, seafood sauce + lemon | |
| Burrata (GF) | 24 |
| Persimmons, lemon oil + nasturtium (GF) | |
| Crab Toast (ea) | 14 |
| spanner crab, brioche, roe + chives | |
| Homemade Labneh | 18 |
| Sweet baby peppers, dill, chilli oil + espelette, focaccia | |
| Calamari Fritti | 24 |
| Zucchini, lemon + yuzu aioli | |
| Truffle Arancini (V) (3 each) | 16 |
| Mushroom, rice, aioli + truffle (V) | |
| Beef Tartare (GF) | 28 |
| Cornichons, eschalot, capers, Dijon mustard, chives, egg yolk + crispy sesame cracker, furikake | |
| Kingfish Crudo | 28 |
| Pistachio salsa + lemon balm | |

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A 10% surcharge applies on Sundays and a 20% surcharge on public holidays.

MAINS

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| Beer Batter Fish & Chips (DF) 36 House made tartare sauce, pickle + lemon | 250g Wagyu Rump Cap MB4-5 (GF, DF) 46 Redwine jus, charred sweet baby peppers |
| Aussie Burger 26 Beef, sesame milk bun, egg, lettuce, caramelise onion, Swiss cheese, peri peri mayo, tomato, beetroot relish, pickles, chips | Stuffed Eggplant (GF, DF, VG) 34 Peperonata, kale pangrattato + lemon balm |
| Fish Curry (GF) 36 Thai coconut curry, barramundi, jasmin rice + sambal pickles | Chicken Cotoletta (DF) 36 Watercress, lemon oil + chermoula |
| Pan Fried Snapper Fillet (GF, DF) 46 Baby sugar plum tomato, capsicum, capers, olives + basil | Lamb Shoulder 40 Mint salsa, red wine jus, tzatziki + pepper mint |
| Grilled Swordfish Steak (GF, DF) 40 Salsa verde, broad leaf rocket + lemon | Seafood Platter (DF) 120 Chef selection of hot and cold seafood |
| Seafood Pasta (GFA, DFA) 38 Spaghetti, homemade tom yum paste, calamari, prawns, mussels | |

SIDES

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| Butterhead Lettuce (GF, DF, N) 13 Macadamia crumb + lemon garlic vinaigrette | Shoestring Chips 12 Rosemary salt |
| Steamed Green (GF, N) 16 Green bean, Tuscan kale, edamame, sesame + green pea butter | Triple Cooked Potato (VG, GF, DF) 14 Chimichurri |
| Zucchini Yellow Squash (VG, GF, N) 16 Garlic yogurt, peppermint, almond + sumac | |

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DESSERTS

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|---|----|
| Sorbet / Ice Cream (V, GF, DFA) | 9 |
| Selection of vanilla, chocolate, pistachio, lemon | |
| Coconut (V, GF, DF) | 16 |
| Half young coconut, coconut sorbet, lime | |
| Empire Cheesecake (V, GFA) | 16 |
| Homemade burnt cheese cake, Biscoff, berries | |
| Baklava (N) | 16 |
| Homemade pistachio baklava, pistachio ice cream | |
| Raspberry Chocolate Fondant | 16 |
| Vanilla ice cream, berry coulis, chocolate crumb, berries | |
| Cheese of the Day (GFA) | 16 |
| Pinot paste, muscatel, lavash | |
| Affagato (GF) | 16 |
| Espresso, ice cream, baileys | |

KIDS

| MAINS | DESSERTS |
|--|---|
| Mini Burger \$16 | Gelato \$6 |
| Milk bun, beef patty, lettuce, chips, tomato sauce | Chocolate or vanilla |
| Chicken Schnitzel \$16 | Nutella Waffle with Ice Cream \$12 |
| Parmesan & chips | Chocolate or vanilla |
| Fish Fingers & Chips \$16 | |
| Spaghetti Bolognese (GFA) \$16 | |
| Parmesan | |

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GROUP MENU

\$105 / PERSON

+10 Person Group Bookings

ENTREE

House Bread (DF)

Olive oil, caramelised balsamic vinegar

Marinated Mix Olives (VG, GF)

Lemon, rosemary + chilli

Sydney Rock Oysters (GF, DF)

Apple mignonette granita finger lime + lemon

Hummus (VG, GF)

Crispy chickpeas, Aleppo pepper, za'atar

Taramasalata (DF)

Bottarga, chives + lemon oil

Crab Toast

Spanner crab, brioche, roe + chives

Burrata (GF)

Persimmons, lemon oil + nasturtium

MAIN (SHARED)

Lamb Shoulder

Mint salsa, red wine jus, tzatziki + pepper mint

Pan Fried Snapper Fillet (GF, DF)

Baby sugar plum tomato, capsicum, capers, olives + basil

SIDE

Butterhead Lettuce (VG, GF, DF)

Macadamia crumb + lemon garlic vinaigrette

Shoestring Chips

Rosemary salt

DESSERTS

Chef's selection of 2 desserts of the day

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