



BAR MENU

Sydney Rock Oysters (GF, DF)	7
Pomegranate dressing	
10g Black Pearl Oscietra Caviar	65
Blini, crème fraîche, chives	
Marinated Mix Olives (VG, GF)	9
Lemon, rosemary, chilli	
House Bread (GFA)	14
Date butter	
Hummus	17
Herb salsa, pickled turnip, crispy chickpeas, bread, za'atar	
Taramasalata (DF)	19
Bottarga, chives, bread, lemon oil	
Tiger Prawns (GF, DF) (Half / Full)	39 / 76
Peeled QLD prawns, petite bouche baby cos, seafood sauce, lemon	
Burrata (GF)	24
Cherry heirloom tomato, peach, pomegranate molasses, oregano	
Crab Roll	16 EA
Spanner crab, brioche, roe, chives	
Prosciutto Melon	22
Caramelised balsamic, rock melon, lemon oil, basil	
King Fish Crudo	28
Pickled ginger, sesame, gochujang, shiso	

Please inform our staff of any allergies or special dietary requirements.

A 10% surcharge applies on Sundays and a 15% surcharge on public holidays.

A 5% service fee applies for groups of 8 guests or more.

V - vegetarian | VG - vegan | GF - gluten free | GFA - gluten free available

DF - dairy free | DFA - dairy free available