

ENTREES

Olives Marinated Green Sicilian (v) (gf)	12
Garlic Bread Brown Butter, Parsley & Sea Salt (v)	12
Sydney Rock Oysters	
Natural - Shallot Dressing & Lemon (gf)	3ea 16 6ea 31
Dressed - Dashi, Soy, Chive & Roe	3ea 18 6ea 35
Wagyu Skewers Salted Daikon, Black Garlic Aioli, Peanut & Chilli Dressing	12ea
Zucchini Flowers with Jalapeno Cream Cheese & Aioli (v)	16
Pork Croquettes Jalapeño & Apple Gel	6ea
Cauliflower Lightly Battered, Herb Yoghurt, Sumac, Chilli Dukkah (v)	19
Fried Calamari Aioli & Lemon	19
Baked Camembert Truffle Honey & Sourdough Wafers (v)	22
BBQ Baby Octopus Guindilla Pepper, Caperberry, Green Olive, Spanish Onion, Smoked Cashew, Crisp Potato & Grilled Lemon (gf)	23
Burrata Chilli + Shallot Crunch, Edamame, Peas, Sourdough & Lemon Oil (v)	24
Kingfish Carpaccio Dashi Dressing, Avocado, Sesame & Radish	26
Antipasto Plate Prosciutto & Burrata with Olives & Sourdough	30
Grilled Local Tiger Prawns Soy & Chilli Butter (Limited Availability)	34

SALADS

Sesame & Greens Salad Baby Rocket, Mint, Edamame, Peas, Avocado, Chickpeas, Chilled Brocolini & Sesame Dressing (v)	Sml13/Lrg19
Baby Gem Lettuce & Green Goddess Salad Mixed Herbs & Baby Radish (v) (gf)	Sml 13/Lge19
Tomato & Buffalo Mozzarella Salad Basil, Leaves, Soy & Balsamic Dressing (v)	21



Please note a surcharge of 10% will apply on Sundays, and 15% on Public Holidays

MAINS

Pork Belly Crackling, Apple & Fennel Relish, Garden Sauce, Slow Roasted Carrot & Jus (gf)	35
Steamed Mussels Sourdough Bread with Tomato & Chilli or White Wine & Cream Add a small bowl of Fries 3	34
Blue eye Cod Cauliflower 3 ways, Panfried Gnocchi, Raisins, Pinenuts & Brown Butter	42
Barramundi Sri Lankan Curry Sauce, Sweet Potato, Coconut Sambal & Steamed Rice (gf)	34
Hand-Made Potato Gnocchi Goats Curd, Wild Mushrooms, Crisp Kale, Peas & Edamame (v)	31
Roast Duck Breast Confit Leg, Parsnip Puree, Beetroot, Hazelnuts, Cherries & Amaranth	45
Crab Pasta Local Blue Swimmer Crab, Rocket, Cherry Tomatoes, Pangrattato, Chilli & Kombu Sauce. Served on Hand-Made Egg Yolk Spaghetti	40
Steak & Chips Rangers Valley MBS5+ Wagyu Rump, Grain-Fed (gf) With your choice of Pepper, Mushroom, Jus or Chimichurri sauce	45
Wagyu Flank (Served Medium Rare) Dry-aged Victorian Beef, Miso Eggplant, Freshly Grated Horseradish, Roast Garlic, Croquette & Jus	57
Eye Fillet Potato Gratin, Caramelised Onion, Daikon Remoulade & Charred Leek	59

SIDES

French Fries or Thick Cut Chips (v)	8
Crisp New Potatoes Rosemary Salt (v) (gf)	10
Grilled Eggplant Spiced Miso Glaze (v) Add Burrata 13	12
Roast Broccolini Mint, Lentil Dressing & Smoked Cashew (v) (gf)	12
Mash Potato (v) (gf)	8

