

BREADS AND STARTERS

Char grilled pita bread, taramasalata and salmon roe (df, hf)	18
Charcuterie – mortadella, prosciutto, salumi, pickles and grissini (df)	28
Roasted mixed olives, chilli, garlic, lemon and oregano marinade (v, df, gf, hf)	12

SHUCKED SYDNEY ROCK OYSTERS

Chilled on ice with mignonette and lemon (gf, df, hf)	½ Dozen – 45	Dozen – 85
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ENTRÉES

Flash fried baby calamari, parsley, lemon and wasabi aioli (df, hf)	32
Baked half shell scallop, bacon, roasted chilli, garlic and eschalot butter with herb crumb	41
La Stella burrata, roast butternut pumpkin, oranges and apple balsamic emulsion, toasted sourdough (v, hf)	32
Gem lettuce, avocado, radish, shaved parmesan, toasted almond and pumpkin seed and smokey eggplant cream (Add smoked chicken (100g) at additional \$12) (hf)	24
Chilled tiger prawns, egg crème sauce and lemon (df, gf, hf)	38
Butterflied Skull Island prawns, lemon butter and caramelised lemon (gf, hf)	57

Recommended wine for our entrée selections:

Nanny Goat 'Queensberry' Chardonnay, Central Otago, NZ

Glass - \$41 | Bottle - \$184

PASTA

Spaghettoni with tiger prawn, spinach, white wine, bottarga and lemon butter, chilli pangrattato (hf)	49
Egg pappardelle, braised duck ragu and grana padana (hf)	45
(gluten-free pasta available at an additional \$8)	

Recommended wine for our pasta selections:

House Italian Red Wine

Piccini Toscana Collezione Privata, Tuscany Italy

Glass - \$22 | Bottle - \$93

MAINS (hf)

Grilled white fish, blistered tomato, sherry vinegar, EVOO, olives, capers, oregano and basil (gf, df)	58
Pan roasted Humpty Doo barramundi, caramelised fennel slaw and spinach velouté (gf)	52
Chargrilled swordfish with fregola, diamond clam, tomato and olive stew (df)	55
James Squire's Zero% Beer English-style fish and chips, crushed peas, chip shop curry sauce and house made tartare (df)	45
Steamed local black mussels, Thai green curry and coconut sauce and roti bread (df, hf) (available for lunch only)	45
Harissa glazed Pukara Estate lamb back strap, spiced caponata, asparagus, peas and sumac yoghurt (gf, contains nuts)	55
Pumpkin, tofu and spinach stack, tomato capsicum and nutritional yeast sauce, roasted seed granola (vg, gf)	42

Recommended wine for our mains selections:

Giant Steps Fatal Shore Pinot Noir Coal River, Tas
Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA

Glass - \$48 | Bottle - \$228

Glass - \$48 | Bottle - \$218

SEAFOOD FROM THE GRILL (hf)

Grilled Moreton Bay bugs	110
Live local lobster from the tank	MP
<i>All the above are served with garlic herb butter and caramelised lemon (gf)</i>	

STEAKS FROM THE GRILL (hf)

Grainge tenderloin MBS2+ 250gm	89
Pinnacle striploin MBS2+ 200gm	65
<i>All the above are served with three kinds of mustard and pickled quindilla (gf, df)</i>	

Recommended wine for our steak selections:

Limited Release Capel Vale Black Label Malbec, Geographe WA
Silver Palm Cabernet Sauvignon California, United States

Glass - \$25 | Bottle - \$120

Glass - \$25 | Bottle - \$120

SIDES (hf)

Greek salad (v, gf)	18
Rocket, pear and parmesan (v, gf)	17
Deep fried brussel sprouts, spicy pickled carrot purée, black bean glaze and togarashi (v, df)	24
Truffle fries with parmesan and aioli	16

COLD AND RAW SEAFOOD PLATTER FOR TWO \$240 (hf)

Steamed storm clams with spicy sour sauce
Whole Moreton Bay bug, citrus crème fraîche
Chilled black tiger prawns, egg crème sauce and lemon
Tasmanian smoked salmon, avocado, Spanish onion and capers
Paradise prawn crudo, bitter melon, mint, coriander, lime, spicy Thai dressing (df, gf)
Half Western Australian lobster
Pickled local octopus, cauliflower emulsion, kifer potato radish and spices
Chilled mussel, tomato, onion and coriander salsa
Spanner crab rillette, apple and pickled daikon and crab emulsion

HOT AND COLD SEAFOOD PLATTER FOR TWO \$295 (hf)

Cold dishes

Steamed diamond clams with spicy sour sauce
Chilled black tiger prawns, egg crème sauce and lemon
Paradise prawn crudo, bitter melon, mint, coriander, lime, spicy Thai dressing (df, gf)
Spanner crab rillette, apple and pickled daikon and crab emulsion
Tasmanian smoked salmon, avocado, Spanish onion and capers
Chilled mussel, tomato, onion and coriander salsa
Natural oyster with mignonette dressing

Hot dishes

Steamed mussels with Thai green coconut curry
Baked scallops, lemon butter and herb crumb
Whole roasted Balmain bugs with herb butter
Humpty Doo Barramundi fillet with fennel slaw

Are you celebrating a special occasion?

Treat yourselves by upgrading your seafood platter experience with half or a whole lobster with garlic and herb butter.

Speak to your waiter to find out more.

DESSERTS

House made pistachio tiramisu	22
Chocolate and mandarin mousse stone, chocolate crumb, salted espresso cream (vg, gf, hf)	26
Vanilla panna cotta, seasonal fruit, almond crumble and tuille (hf)	20
Hot Dessert of the Day (hf)	22
Vanilla bean gelato, Pukara Estate EVOO, olsson sea salt flakes and cats tongue biscuit (hf)	18
Le Conquerant Camembert by Will Studd, served with maple syrup and pink peppercorn lavosh (hf)	28

All garnishes and condiments are subject to seasonal availability and may be substituted.

Please advise your waiter of any food allergies.

Our restaurant reserves the right to refuse the packing of any food item for takeaway purposes. No split bills.

Please note a 1.6% surcharge will be applied to all credit and debit card payments.

There is a 10% surcharge added to all food and beverage purchases on Sundays.

There is a 15% surcharge added to all food and beverage purchases on Public Holidays.

A service fee of 10% will be applied to all bills for groups of 9 guests and more (capped at \$500), not applicable to Sundays and Public Holidays.

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (hf) halal-friendly