

SUMMER MENU

Smoked Almonds (GF)	6
Marinated Mixed Olives (GF)	8
Sonoma Sourdough Olive Oil/Balsamic or Butter (GFO)	8
Ortiz El Valero (47.5g) Anchovies, Olive Oil, Sourdough (GFO)	22
Charcuterie Coppa, Bresaola, Salami, Pickles, Olive Oil (GFO)	25
Artisan Cheese Selection Grannies Blue, Cave Cloth Cheddar, Gippsland Brie, Holy Goat, Buckwheat Lavosh, Fruit Bread Crisps, Grapes (GFO)	30
Sydney Rock Oysters Yuzu, Chilli, Soy, Ginger (GF)	6.5 ea/ 65 for 12
Fresh Tiger Prawns (6) Chipotle Mayonnaise, Baby Gem Lettuce, Lemon (GF)	28
Lobster Roll Cabbage & Apple Remoulade, Bisque Aioli, Paprika Crisps	18
Prawn Cocktail Sliders Sriracha Jalapeño Mayo, Avocado	10
Soft shell crab Sliders Mango salsa, Chipotle	10
Steak Frites Wagyu Sirloin 220g Shoestring Fries, Cafe de Paris (GF)	40
Wagyu Beef Burger Cheddar, Pickles, Onion, Tomato Sauce, Mustard, Shoestring Fries (GFO)	28
Fish & Chips Battered Hoki Fillet, Shoestring Fries, Tartare Sauce, Lemon	24
Crispy Buttermilk Chicken Bao Sriracha Mayo, Slaw	8
King Brown Mushroom Bao Chilli Jam, Slaw (V)	8
Garlic Prawn Skewer (3) Coconut Sweet Chilli Sauce, Flatbread (GFO)	18
Pork Skewer (3) Nuoc Cham, Flatbread (GFO)	18
Vegetable Skewer (3) Romesco, Flatbread (GFO, V)	18
Butter Lettuce Salad Kumota Tomato, Cucumber, Roasted Beetroot, Focaccia, Sesame, Shiso, Feta (GF, V)	18
Shoestring Fries Nori Salt (GF, V)	

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

All credit card payments incur a surcharge. 10% surcharge on Sundays & 15% surcharge on public holidays.