

STARTERS

Warm garlic bread, parsley butter	12
Sydney rock oysters(A); Natural or blood orange mignonette	Half doz. 32 Full doz. 64
Tuna ceviche; mascarpone, pickled fennel, citrus segments, white balsamic(I)	29
Burrata salad; candied kumquats, citrus segments, walnuts, pickled fennel, mint	27
Pan seared prawns; chilli garlic butter, smoked cauliflower puree, parsley, lemon(I)	28
Charred Loligo squid; hummus, pickled fennel, chickpea, dill, green olive, white balsamic(A)	29
Soup of the day, toasted sourdough	19
Oyster mushroom shawarma; soft pita bread, tahini sauce, roasted peppers, soft herbs	22
Mediterranean mezze board for 2; roast capsicum dip, hummus, pickled grapes, Sicilian olives, warm pita bread, crisp chickpeas, roasted eggplant, zucchini	32
Pork cyriot; housemade pork sausage, almond cream, pickled grapes	26

MAINS

Vegan noodle bowl; roasted eggplant, capsicum, zucchini, crispy chickpeas, tahini broth, soft herbs	30
Pan-fried gnocchi; tomato sugo, stracciatella, pistachio	33
Golden battered fish & chips; salad, tartare(I)	35
Spaghetti marinara al nero; squid-ink spaghetti, seafood, cherry tomato, garlic, chilli oil(I)	38
Pan roasted barramundi fillet; kipfler potatoes, Tuscan cabbage, gremolata(I)	39
Mediterranean chicken; pan roasted chicken breast stuffed with sundried tomato & capers, caponata vegetables, potato & olives, lemon yoghurt	38
Wagyu beef burger; milk bun, American cheese, pickles, lettuce, onion ring, burger sauce, chips	30
Char grilled lamb rump; mash potato, baby carrots, whipped feta, gremolata	44
Char grilled grass fed scotch fillet; crushed roast potatoes, green beans, mushroom jus	56

SEAFOOD ORIGIN: We proudly serve sustainably sourced seafood, selected to support healthy oceans & responsible fishing practices. (A) = Australian; (I) = Imported; (M) = Mixed

DIETARY REQUIREMENTS: Our kitchen contains allergens and foods which may cause an intolerance. Our team will make all efforts to accommodate dietary requirements, however due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens. Please inform our team if you have a food allergy or specific dietary requirement

SIDES

Mixed marinated olives, citrus & herbs, grilled sourdough	10
Bowl of chips, herb salt, garlic mayo	10
Crispy truffle parmesan potatoes	13
Fresh garden salad, house dressing	12
Sauteed greens, garlic oil, crumbled feta	12
Roasted baby carrots, whipped ricotta, hot honey glaze, toasted pistachio	16

DESSERTS

Affogato; espresso, vanilla ice cream, chocolate biscotti	15
Fig tartine; honey creme fraiche, thyme	14
Honey & thyme pannacotta; citrus, pistachio biscuit	14
Dark chocolate mousse; tahini cream, roasted plums, sesame wafer, date caramel	16
Trio gelato; pistachio, blood orange, vanilla	12
Cheese board for 2: artisan cheeses, quince dried fruit, marinated olives, flatbread	30

CHILDREN

Crispy chicken tender salad, chips, sauce	16
Battered fish & chips, salad, mayo(I)	16
Ham & cheese toasted sandwich, chips, salad	14
Pasta Napoli or Bolognese, parmesan	16
Mini steak, salad, roast potato, sauce	16
6 inch margherita pizza	13
Chocolate mud cake, vanilla ice cream	8
Vanilla ice cream (2 scoops), chocolate or strawberry topping, sprinkles, wafer	7

Please note 15% surcharge applies on public holidays



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RESTAURANT & BAR

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