



Surcharge of 10% applies on Sunday & Public Holidays / Payments made by Credit Card incur a Surcharge
Please note we do not split bills

TO SHARE

Garlic Herb and Cheese Focaccia & Sweet Chilli Dip (V)	\$14
Mixed Sourdough Plate, Olive Tapenade & Caramelised Onion Butter (VGO)	\$16
Flatbread, Labna & Sumac (V)	\$16
Sydney Rock Oysters (North Arm Cove)	(4) \$20 (8) \$38 (12) \$54
soy wakame/kilpatrick/natural with mignonette (GF/DF)	
Mussels Marinere	\$30
black lip mussels, fresh herbs, white wine, garlic, lemon, tomato w/ toasted focaccia (GFO)	
Cold Seafood Platter	\$110
local market prawns, oysters, marinated green lip mussels, Balmain bug, cured salmon with fresh fruit & condiments (GF/DFO)	
Hot Seafood Platter	\$80
grilled marinated market fish and prawn skewers, buttered half shell scallops, panko breaded calamari, grilled prawns, curly potatoes with dipping sauces	
<i>Add half or full cooked, garlic buttered Western Australian lobster</i>	\$35/\$70

ENTRÉE

Spiced Cauliflower Steak	\$22
curried pumpkin puree, heirloom tomato chutney, kataifi pastry (VG/GFO)	
<i>Suggested Pairing: Tyrrell's Fiano</i>	
Seafood Chowder	\$25
cream, smoked cod, king prawns, scallops, mussels with crusty bread roll (GFO)	
<i>Suggested Pairing: Hungerford Hill Fishcage Chardonnay</i>	
Spanish Fried Squid	\$22
white bean puree, chorizo jam, cucumber salad (GF/DF)	
<i>Suggested Pairing: Walnut Collectables Sauvignon Blanc</i>	
Seared Scallops	\$27
smokey potato cream, caramelised leeks, sea grapes (GF)	
<i>Suggested Pairing: Devil's Corner Riesling</i>	
Grilled Prawns	\$28
tempura vegetables, spinach aioli (GF/DF)	
<i>Suggested Pairing: Tulloch Verdelho</i>	
Beef Cheek Tortellini	\$26
tomato & mushroom ragout, white truffle oil	
<i>Suggested Pairing: Tamar Ridge Pinot Noir</i>	

V – Vegetarian, **GF** – Gluten Free, **DF** – Dairy Free, **VG** – Vegan, **GFO** – Gluten Free Option
DFO – Dairy Free Option, **VGO** – Vegan Option

MAIN

Wild Mushroom Risotto	\$38
zucchini flower, crispy kale, cashew parmesan (V/GFO/VGO)	
<i>Suggested Pairing: Tyrrell's Semillon</i>	
Market Fish	\$48
potato gnocchi, sugar snap pea, sauce dugléré (DF)	
<i>Suggested Pairing: Tremblay Chablis</i>	
Chilli Linguine	\$45
market seafood, marinara, grana Padano	
<i>Suggested Pairing: Crittenden Pinot Gris</i>	
Veal Medallions	\$49
garlic potato pave, broccolini, saltimbocca butter, masala cream sauce (GF)	
<i>Suggested Pairing: Tamar Ridge Pinot Noir</i>	
Seared Duck Breast	\$48
artichoke puree, baby vegetables, duck crackle, red wine jus (GF/DF)	
<i>Suggested Pairing: Hungerford Hill Tempranillo Graciano</i>	
Nolan's Dry Aged Scotch 250g	\$49
truffled mash potato, mushroom medley, greens, sauce Dianne (GF)	
<i>Suggested Pairing: Sigurd Red Blend GSM</i>	
Lamb Loin	\$48
baba ghanoush, cauliflower tabouli, labna, blistered heirloom tomato (GF)	
<i>Suggested Pairing: Mallaluka Mataro Shiraz</i>	

SIDES \$10

- Seasonal Greens, Saltimbocca Butter
- Rocket, Pear & Parmesan Salad
- Truffled Mash Potato
- Roasted Baby Carrots, Dukka, Labna
- Shoestring Fries, Tajin, Truffle Oil & Parmesan

All proteins are cooked to Chef's Suggestion of Medium (exception of Dry Aged Scotch)

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DESSERT

Honey Baked Brie	\$18
apricot paste, spiced nuts, lavosh (V/GFO)	
Warm Rhubarb & Date Pudding	\$18
apple pie ice cream, rhubarb compote, sweet granola	
Bailey's Cheesecake	\$18
coffee syrup, tiramisu ice cream, chocolate shard (GF)	
Caramelised Sticky Rice	\$18
coconut & lime sorbet, pineapple salsa (GF/VG)	
Chef's Selection Ice Cream Plate	\$18
rhubarb compote, sweet granola, fresh berries (GFO)	

DESSERT & FORTIFIED WINES (Glass)

De Bortoli Noble One Botrytis Semillon	\$18
De Bortoli Show Muscat	\$17
Dandelion Vineyards Pedro Ximenez	\$27
Chateau Coutet Sauternes	\$30
Galway Pipe Tawny Port	\$13
Penfolds Grandfather Port	\$23

TEA

Loose Leaf Pot of Tea	\$5
english breakfast, earl grey, green sencha, peppermint, chamomile, chai	

COFFEE

Cup	\$5
Mug	\$6
cappuccino, flat white, latte, long black, short black, macchiato, piccolo, mocha, hot chocolate, chai latte	
Extra Shot	\$1
Flavoured Syrup	\$1
caramel, vanilla, hazelnut	

Alternate Milk

lactose free, almond, oat, soy

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