



## BREADS

Organic sourdough cob | balsamic & olive oil | cultured butter 16  

Caramelised garlic bread | pot hot garlic butter 16 

## OYSTERS



Fresh shucked Sydney rock or Pacific oysters  

Available 3 - 17 | 6 - 29 | 12 - 56

Natural | lemon  

Ponzu | finger lime  

Mignonette  



Thai dressing (fish sauce, rice wine vinegar, palm sugar, lime juice & chilli)  

Hot

Available 6 - 32 | 12 - 59



Baked oysters with crab mousse

## SHARES

Woodfired chilli salted calamari | roasted garlic aioli | chilli jam 23  

Woodfired king prawns | skewered | garlic & paprika chips 29  


Bao bun | soft shell crab | sriracha mayo | Asian slaw 25 

Cos hearts | spiced pumpkin seeds | blueberry | goats curd | strawberry | cherry tomato | radish | dried apple | chia seeds | pine nuts | creamy honey & yoghurt dressing 23  



Pumpkin caprese salad | burrata | heirloom tomato | basil | balsamic | EVO 27  

Poke | rainbow quinoa | radish | carrot & beet salad w/ miso dressing | broccolini | falafel | avocado | edamame | sweet potato & corn hummus | fried shallot 30    

Eggplant parmigiana | courgette & bell pepper | cauliflower puree | heirloom tomato salsa 25   


Jumbo tempura king prawn | yuzu aioli 29 

## BIGS

Woodfired Portuguese peri peri chicken | charred corn & herb salsa | saffron coconut & lime pilaf 34  

Laksa (vegetable or seafood) | bamboo shoots | bok choy | bean sprouts | fried shallots | coconut spiced broth 41     

Seared salmon | prawn | chilli linguine | lime | spinach | garlic | chilli | shallots | EVO 45   



Tempura fish n chips | remoulade | lemon 35 


Woodfired braised pork belly | caraway, honey & lime glaze | roast sweet potato | leek & beetroot mess 32  

Prawn & courgette | scampi | risotto | seafood stock | pecorino | cracked pepper 37 

Venison hotpot | venison, blackberry & wild mushroom ragout | glazed puff pastry 37

Holubtsi | stuffed cabbage leaf | minced lamb stuffing | tomato & garlic sauce | toasted almond yoghurt 29 

Wild barramundi fillet en papillote | asparagus | spring onion | broccolini | courgette | dill | preserved lemon chilli & garlic soy infusion 39  

Vegetable & chickpea masala curry | garlic rice | roti | pickled cauliflower & mango salsa 29   

 Dairy Free  Gluten Free  Vegan  Vegetarian  Spicy

Please note 15% surcharge on Sundays and public holidays.



Our menu is curated by our Executive Chef Paul Hamilton. It's designed to take you on a journey around the world and is best enjoyed through the sharing of dishes.

Please ask our friendly staff for recommendations.

## BOARDS

### Butchers Board


Churrasco dry aged scotch fillet (sliced) | BBQ pork ribs | cheese kransky sausage | peri peri chicken | slow braised beef short rib | honey, caraway & lime braised pork belly | woodfired corn riblettes | bourbon BBQ jam | chilli jam | thyme jus | rustic fries | mash 185


### Chilled & Hot Ocean Board




King prawn | wild barramundi fillet en papillote | woodfired calamari | bugs | garlic scallops | seared wild salmon | tempura fish | natural oysters | ocean cooked prawns | chilli jam | remoulade & rustic fries 197

## BOVINE

Grass fed tenderloin (MR) (sliced) (250gm) | béarnaise | tempura asparagus | crab mousse baked oyster 71

Woodfired dry-aged scotch fillet (med) (sliced) (350gm) | toasted herb crumb | pancetta lardons | bourbon BBQ jam 69 

Slow braised beef short rib | creamy mash | shredded roasted brussel sprouts | pan juices 39 

Woodfired sirloin (med) (350gm) | Szechwan & garlic marinade | spicy lime butter 47   

## SIDES

Rustic chips | garlic aioli 14   

House mixed leaves | lemon oil 14    

House mash | salsa verde butter 14  

Middle Eastern spice baked pumpkin 14    

Corn riblets | sticky soya | Szechwan salt 14    

Bok choy & broccolini | wild mushroom | garlic | oyster sauce 14  


## ENDS

Almond milk & chocolate panna cotta | raspberry & chilli jam |

lime & lemon sorbet 16    

Apple & rhubarb crumble | black sesame ice cream |

elderberry liqueur anglaise 16 

Limoncello tiramisu | mascarpone | lemon curd | vanilla & macadamia nut ice cream 16 + ADD HOUSE MADE LIMONCELLO SHOT 8 

Steamed golden syrup pudding | hokey pokey ice cream |

pfeffernusse crumb | treacle glaze 16 

Chocolate platter | French chocolate mousse | dark chocolate tart | white chocolate & cranberry log | chocolate fudge brownie ice cream |

cocoa dusted chocolate truffle filled w/ passionfruit curd 41 