

WINE BY THE GLASS

SPARKLING

PIZZINI PROSECCO	16
DE SAINT-GALL.	25
BILLECART-SALMON BRUT	29
BILLECART-SALMON BRUT ROSÉ	38
BILLECART-SALMON BDB	38

WHITE

VICKERY RIESLING	16
SHAW & SMITH SB	19
JERICO FIANO	15
THE OTHER WINE CO. PG.	17
TORBRECK JUVENILLES BLANC.	18
SENTIO ALIGOTÉ.	21
BASS RIVER '1835' CHARD	19

ROSÉ

DOMESTIQUE ROSÉ	17
VILLA AIX EN PROVENCE ROSÉ	19
DHILLON 'COL MOUNTAIN' ROSÉ	21

RED

PIRON BEAUJOLAIS	18
WILLIAM DOWNIE PN	18
ROULEUR GRENACHE	17
JUNIPER 'CANVAS' TEMPRANILLO	15
TORBRECK SHIRAZ	18

Please see wine list for monthly premium selection

TAP BEER

PERONI NASTRO AZZURRO	13/16
BALTER XPA	12/15

SNACKS + ENTREES

APPELLATION OYSTERS [GFO]	each 7
<i>Freshly shucked oyster, mignonette, lemon</i>	
OLIVES [V+GFO+VO]	8
<i>House marinated Mount Zero olives</i>	
SOURDOUGH [GFO+VO]	9
<i>Warm Woodfrog wholemeal sourdough, lescure butter</i>	
ZUCCHINI FLOWER [GFO] <i>Two per serve</i>	18
<i>Tempura battered zucchini flowers, almond romesco sauce</i>	

SUNFLOWER SEED HUMMUS [V+VO].	24
<i>Radishes, baby cucumbers, baby gem, sweet potato crisps, curry salt</i>	
SICILIAN CRUDO [GFO].	32
<i>Daily selection of fresh fish, shallots, capers, lemon, watercress, olive oil</i>	

TUNA TARTARE [GFO] <i>Two per serve</i>	20
<i>Diced yellow fin tuna, creme fraiche, chilli, shallots, chives, grilled sourdough</i>	
PARFAIT [GFO]	36
<i>Chicken liver parfait, seeded mustard, cornichons, fine herb salad, toasted brioche</i>	

PRAWN SLIDERS [GFO] <i>two per serve</i>	36
<i>Cold poached king prawns, harissa aioli, watercress, shallots, lemon</i>	

PRAWNS [GFO] <i>two per serve</i>	44
<i>Grilled Skull Island king prawns, bottarga, herb salad, garlic butter</i>	

PROSCIUTTO [GFO]	35
<i>Prosciutto di San Daniele, gnocco fritto, pecorino, pickled zucchini, basil</i>	



OYSTERS & CHAMPAGNE

Daily lunch & dinners

In partnership with Billecart-Salmon & Clamms Seafood throughout Winter.

\$170 Billecart-Salmon Brut bottle
 \$185 Billecart-Salmon Brut bottle + 1/2 dozen oysters
 \$200 Billecart-Salmon Brut bottle + dozen oysters

15% Surcharge applies on Public Holidays
 10% Surcharge applies on Saturday & Sunday

PASTA

FRUTTI DI MARE [GFO]	46/56
<i>Fresh linguine, prawns, crab, clams, calabrian chilli, garlic, white wine, butter, cherry tomatoes</i>	
CASARECCE [GFO+V+VO]	35/40
<i>Fresh casarecce, heirloom zucchini ragu, pistachio pesto, basil, parmesan</i>	
OSSO BUCCO PAPPARDELLE (GFO).	38/48
<i>Fresh pappardelle, braised osso bucco, roasted tomato, preserved lemon, cavolo nero, garlic, chilli, parmesan</i>	

IN PARTNERSHIP WITH O'CONNOR BEEF
 THROUGHOUT WINTER

THURSDAY STEAK-OUTS

Weekly specials on the best cuts of Premium O'Connor beef.

Thursday lunch & dinners.



MAINS

FISH AND CHIPS [GFO].	45
<i>Beer battered flathead fillets, chips, tartare, lemon</i>	
BARRAMUNDI [GFO+NFO]	48
<i>Crispy skin fillet of Barramundi, confit tomatoes, tarragon, sofrito, almond purée</i>	
CHICKEN [GFO+NFO]	48
<i>Roasted chicken breast, creamed sweetcorn, charred spring onions, chicken jus</i>	
PORK COTOLETTA.	45
<i>Crumbed pork cutlet, brown butter, caper, sage, shaved cabbage, mint & apple salad</i>	
MUSHROOM CREPE [V+VO+GFO]	36
<i>Chickpea crepe filled with wild mushroom ragu, porcini bechamel, gremolata, mizuna leaf salad</i>	

BURGERS

BEEF BURGER [GFO]	36
<i>Chargrilled Wagyu beef, Monterey Jack, pickles, lettuce, aioli, fries</i>	
DELUXE BURGER [GFO]	39
<i>Chargrilled Wagyu beef, Monterey Jack, pickles, onion marmalade, tomato, bacon, lettuce, aioli, fries</i>	
CHICKEN BURGER [GFO]	35
<i>Lemon & herb grilled chicken thigh, smoked provolone, butter lettuce, pickled zucchini, aioli, fries</i>	

SIDES + SALADS

FRENCH FRIES [V+GFO+VO]	14
<i>Fries served with tomato ketchup</i>	
GREENS [V+GFO+VO]	18
<i>Broccolini, kale, beans, lemon, extra virgin olive oil, sesame seed salt</i>	
DUTCH BABY CARROTS [V+GFO+VO]	19
<i>Roasted dutch baby carrots, goats curd, saffron & honey vinaigrette, toasted buckwheat, fine herbs</i>	
HOUSE SALAD [V+GFO+VO]	15
<i>Organic farm leaves, chives, palm sugar vinaigrette</i>	
BUTTER LETTUCE SALAD [V+GFO].	18
<i>Butter lettuce, avocado, radish, croutons, creme fraiche dressing</i>	
<i>Add lemon & herb grilled chicken thigh</i>	

[V] Vegetarian
 [VO] Vegan option upon request
 [GFO] Gluten free option upon request
 [NFO] Nut free option upon request

Allergy Warning: Menu items may contain or come in contact with wheat, eggs, nuts, crustacea and milk products. Shared fryer oil may expose menu items to allergens. Please inform staff of any allergies.

COCKTAILS

COASTAL SPRITZ.	23
<i>Gin, Cuciello Bianco vermouth, Prosecco, soda, lemon</i>	
GIMLET	26
<i>Lemongrass infused Suntory Toki, grapefruit cordial, sherbert, lime</i>	
PASSIONFRUIT SUNRISE.	25
<i>Gin, St Germaine Elderflower, passionfruit, lemon, soda</i>	
GIN & BERRY	24
<i>Gin, Lillet Blanc, soda, mint, berries</i>	
TIKI COCKTAIL	25
<i>White rum, guava juice, pineapple juice, orange juice, coconut, lime</i>	
LYCHEE & GUAVA BELLINI	22
<i>Lychee, guava, Prosecco</i>	

MARGARITA

CLASSIC.	26
<i>Tequila, Cointreau, lime, sea salt</i>	
OWNER'S	29
<i>Patron Silver tequila, Cointreau, lime, sea salt</i>	
CHILLI	26
<i>Tequila, Cointreau, chilli agave, lime, sea salt</i>	
LEMON	25
<i>Tequila, limoncello, agave, lemon, sherbet</i>	

CLASSIC

APEROL SPRITZ	22
<i>Aperol, Prosecco, soda</i>	
NEGRONI	26
<i>Gin, Campari, house blend vermouth</i>	
ESPRESSO MARTINI	25
<i>Vodka, Kablua, Mr Black, espresso, sugar</i>	

MOCKTAILS

PINEAPPLE SODA	17
<i>Pineapple cordial, pineapple juice, ginger beer, soda, mint</i>	
FRESH CURE	17
<i>Cucumber, mint, sugar, lime, soda</i>	
STRAWBERRY CRUSH	18
<i>Strawberries, soda, lime, mint</i>	