

DINNER

SEAS THE DAY

Sydney Rock Oysters

Half doz. **24**
Full doz. **47**

Choice of:

- Natural oysters
- Xnipeç sauce w lemon pearls
- Gin mignonette
- Kilpatrick w pancetta crumb, house kilpatrick glaze

Wharf St. Ocean Platter [Chilled]

50

Oysters (4), gin-cured cured Atlantic salmon, king prawns (2), Moreton Bay bug, gin mignonette, confit garlic aioli, lemon

BREAD

House Baked Focaccia

9

Rosemary & garlic focaccia served w. Pepe Saya butter [V]

Add: Marinated Soignon goats gheese - France Add **7**

Prosciutto - Italy Add **9**

Marinated White Anchovy Fillets - Italy Add **9**

Cucumber on Rye

14

Rye toast, cucumber ribbons & radish dressed in lemon, chilli flakes, sea salt, mint, garlicky labna [V]

Prosciutto Bruschetta

14

Prosciutto, whipped French goats cheese, rocket, caramelised fig balsamic [GFA]

SMALL

Our small plates are designed to be shared and we recommend three between two people for entree.

Mozzarella & Tomato

23

Burraduc Farm buffalo mozzarella, heirloom tomatoes, pistachio zatar, basil oil, pomegranate glaze [V, GFA]

Tahini Carrots

23

Roasted heirloom carrots, tahini yoghurt, crispy kale, pomegranate [V, GFA]

Charred King Prawns

27

Charred king prawns (3), 'nduja butter, roasted lemon [GF]

Scallops

25

Hokkaido scallops (4) in the shell, chimichurri, pancetta [GF]

Corn Ribs

23

Roasted corn 'ribs', gochujang & mint butter, Parmigiano Reggiano [V]

KIDS

Kids Pasta

13

Cavatelli, napoli sauce, parmesan [V]

Chicken Tenders & Chips

13

Served w tomato sauce

LARGE

Cauliflower

29

Roasted cauliflower, Romesco, quinoa, pomegranate, kale, red sorrel, herb oil [VEGAN, GFA]

Mushroom Ragú

33

Butter & thyme roasted field mushroom, exotic mushroom ragú, cavatelli pasta, parsley, truffle oil, Parmigiana Reggiano [V]

Pork Rib Eye

37

Pork Rib Eye marinated in cocoa, chilli & agave; morcilla, Brussels sprouts, apple, Barrel Aged Gin jus [GF]

Barramundi

39

Barramundi fillet, smoked onion soubise, leek, pickled shimeji mushrooms, snow pea [GF]

Chicken Breast

35

Citrus Gin infused bone-in chicken breast, sweet potato cream, glazed heirloom carrots, crispy kale, juniper jus [GFA]

Seafood Risotto

39

Carnaroli rice risotto, saffron, black mussels, clams, prawns [GF]

Scotch Fillet

45

Scotch fillet beef (MB2+), chimichurri, rosemary & garlic potatoes, Barrel Aged Gin jus [GFA]

SIDES

Broccoli w fig balsamic, Parmigiano Reggiano [V, GF] **10**

French Fries w confit garlic aioli [V] **10**

Truffle Parmesan French Fries w confit garlic aioli [V] **14**

House Salad **13**

Fennel salad, cos lettuce, orange, cucumber with citrus dressing [V, GF]

SWEET

Creme Brulee **13**

Bailey's creme brulee w housemade biscotti [V, GFA]

Coconut Eton Mess **13**

Coconut cream whip, meringue, seasonal fruits [VEGAN, GF]

Affogato **13**

Espresso, vanilla bean ice cream, biscotti [V]

Make it boozy, add:

Brookies Macadamia Liqueur, Frangelico

OR Sheep Dog Peanut Butter Whiskey Add **9**

Sticky Date Pudding **13**

Sticky date pudding, butterscotch, vanilla ice cream [V]

Prices include GST • Please advise staff of any allergies • No BYO
GFA - Gluten Free Available • Cakeage \$3/person
Credit cards incur a surcharge • 15% Sunday surcharge