

LUNCH

SEAS THE DAY

Sydney Rock Oysters

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

Choice of:

- Natural oysters
- Xnipec sauce w lemon pearls
- Gin infused 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 wedges

BREAD

House Baked Focaccia **9**

Rosemary & garlic focaccia w. Pepe Saya butter, EVOO [V]
Add: Marinated Soignon Goats Cheese - 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 and mint, garlicky labna [V]

Prosciutto Bruschetta **14**

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

SHARE

Mozzarella & Tomato **23**

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

Salt & Pepper Squid **19**

Salt & pepper served w confit garlic aioli

Charred King Prawns **27**

Charred King Prawns (3), 'nduja butter, roasted lemon

Corn Ribs **19**

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

Autumn Bliss Bowl **25**

Roasted Cauliflower, Brussels sprouts, heirloom carrots, kale, confit tomato, black hummus, cucumber ribbons, coconut chips, Umami dressing

[V, GF] Add Avocado, Prawn OR Pork Belly **7**

Mushroom Ragú **33**

Roasted field mushroom, mushroom ragú, cavatelli pasta, thyme, parsley, Parmigiano Reggiano [V]

Beef Skewers **23**

Marinated Scotch Fillet skewers (3), jalepeno tzaziki, baby cos, flatbread [GFA]

Nasi Goreng **25**

Indo-style nasi goreng, fried egg, veg, sambal, date & tamarind chutney Add Prawn OR Pork Belly **7**

Moroccan Lamb Curry **27**

Slow-cooked lamb shoulder in Moroccan spices, drunken apricots, toasted almonds, rice, spiced yoghurt

Smash Bacon Burger **26**

Double smash patty, crisp pancetta, American cheddar, burger sauce, lettuce, pickles, potato bun w. side of French fries [GFA]

Barramundi **39**

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

SIDES

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

SWEET

Creme Brulee **13**

Bailey's Creme brulee w housemade biscotti [V]

Coconut Eton Mess **13**

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

Affogato **13**

Espresso, vanilla bean ice cream, housemade biscotti [V]

Make it boozy: Brookies Macadamia Liqueur Add **9**

Sticky Date Pudding **13**

Sticky date pudding, butterscotch, vanilla bean icecream [V]

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