

SEAS THE DAY

Sydney Rock Oysters

Half doz. **24**

Choice of:

Full doz. **47**

Natural • Lemon Myrtle Ginger Ponzu • Gin mignonette

Wharf St. Ocean Platter [Chilled] **45**

Sydney Rock Oysters [3], gin-cured salmon, prawns, Moreton Bay bug, octopus salad, lemon myrtle ponzu

SMALL

Prosciutto Bruschetta

Prosciutto crudo, goats cheese, rocket, balsamic [GFA]

13

/piece

Marinated Anchovy Bruschetta

White anchovy, whipped butter, salsa verde, chives [GFA]

13

/piece

Charred Peach

Charred peach, cashew 'ricotta', Barrel Aged Gin & orange glaze, nut crumb, sourdough [VEGAN, GFA] Add Prosciutto **7**

17

Salt & Pepper Squid

Lightly breaded & fried squid w. lemonaise

19

French Fries

Served w. porcini salt, lemonaise [V]

9

KIDS

Spaghetti

Simple Napoli sauce & Parmigiano Reggiano [V]

12

Fish & Chips w. tomato ketchup

12

SWEET

Frozen Chocolate Zabaglione

Belgian chocolate, cherry compote, almond biscotti [V, GFA]

15

Coconut Eton Mess

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

13

Affogato

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

13

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

LUNCH

LARGE

Double Cheeseburger

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

25

Chicken Katsu Burger

Panko crumbed chicken breast, Kewpi mayo slaw, tonkatsu sauce, potato bun w. side of fries

25

Poached Prawn Brioche

Poached prawns, celery, chive, parsley, lemon mayo, on a warm brioche sub roll w. a side of crisps

26

Nourish Bowl

Salt baked sweet potato, quinoa, broccoli, crispy chickpeas, pickled red onion, cherry tomato, hummus, dried cranberries, w. avocado, tahini & sumac dressing [VEGAN, GFA] Add Chicken **7**

25

Miso Eggplant Bowl

Miso-glazed eggplant, cashews, sesame seeds, sticky rice, Asian greens, pickled radish & red onion, cashew butter, coconut lime dressing [V, GFA]

26

Lamb Rendang Hawker Roll

Slow-cooked lamb shoulder rendang, slaw, herbs, served in a Malaysian roti bread w. sambal & raita

27

Pork Belly & Green Papaya Salad

Crispy pork belly, green papaya, shredded cabbage, cherry tomato, spring onion, Thai basil, mint, coriander, toasted peanuts, fried shallots, w. a lime, chilli & ginger dressing [GFA]

27

Add Prawns **7**

Chicken & Prosciutto Panzanella

Seared chicken breast on the bone, tomato, croutons, basil, bocconcini, prosciutto crudo, caramelised fig balsamic, olive oil [GFA]

36

Ocean en Papillote [Wrapped & baked in paper]

Vongolé, salmon, prawns, potato, fennel, lemon, butter, herbs, served w garlic sourdough [GFA]

36

Prawn Bisque Spaghetti

Prawns, confit baby tomatoes, rich prawn bisque, parsley, lemon, olive oil

37

HAPPY HOUR 3-5PM

Bar Menu
Available
Every Day

Join use every day of the
week to enjoy delicious drinks
at some very happy prices

Mon-Fri Gin & Wine
Saturday Tap Beer
Sunday Cocktail

Please advise staff of any allergies • GFA - Gluten Free Available - Please ask your waiter
Prices include GST • Credit cards incur a surcharge • No BYO • Cakeage is \$3/person
15% Sunday surcharge • 20% Public Holiday surcharge