



:oysters — natural w/ lemon 30/60 GF DF..... oysters Kilpatrick 35/70

:oysters 3 Ways— caviar/mignonette/ lime pearls—33/66 GF DF

warm chilli garlic & citrus marinated olives 15

:seafood tasting plate

(oysters natural/prawn cocktail/grilled scallops/seared salmon in sesame chilli soy dressing) 45
GF DF

:chargrilled Hawkesbury river squid w/ shaved fennel citrus salad 24 GF

kokoda—lime coconut cream, coriander & chilli marinated fish 28 DF GFO

:tuna tartar, ponzu dressing, pickled ginger, wakame, Japanese mayo 28 GFO

:crispy noodle prawns w/ cucumber shallot salad, lime plum dressing 24/40

zucchini flowers filled with herbs & goats cheese, house pesto, shaved parmesan

& balsamic 24/38 GF

:house-made arancini 24 (3)/ 40 (6)

:potato gnocchi gorgonzola sauce crispy jamon 26/39 VO

:salt & pepper squid w/ chilli lime dressing 26/39

:rolled roasted pork belly w/ braised fennel, pear & port jus 40 DF

:Market Fish—MP

:Moroccan spiced chicken breast, green & olive dried tomato cous cous 34 DF

:chargrilled 350gm scotch fillet w/ forest mushroom, compound butter, crisp fried chat

potatoes 55 GF DFO

:pappardelle pasta w/ garlic chilli prawns & truffle butter 40

:American BBQ pork ribs, potato & sour cream 40 GF DFO

:beer batter john dory, shoestring fries, house tartare 40 DF

:bocconcini, roma tomato, fresh basil, olive oil and balsamic 24

:cos salad—bacon lardons, poached egg, garlic crostini, house dressing 24

:beetroot, goats cheese radicchio salad w/ candied nuts fig balsamic, GF DFO 24

add confit duck 20

add crispy skin salmon 15

add barramundi (grilled or battered) 15

CHILDRENS MENU 20 w/ soft drink

steak chips salad / battered fish chips salad / chicken chips salad / pasta

SIDES 12

Leaf salad

shoestring fries w/ aioli

seasonal greens in butter

DESSERTS

Basque baked cheesecake dulce de leche 14

Brulee of the day 14

crème caramel candied pecans 14

flourless chocolate torte, raspberry coulis, fresh cream 14

poached pear crepe, caramel sauce & whipped cream 14