



Please be aware that all food items ordered will be served as a single course.  
If you'd like to enjoy starters or desserts, we recommend placing those orders separately,  
either before or after ordering your mains.

## BAR MENU

- East 33° Sydney rock oysters [gf, df] with apple-cucumber granita or mignonette (1/2 dozen) | 36**  
**Hummus tahini [vg, gfo, df] confit tomatoes, olive crumbs, Aleppo peppers, pita bread | 20**  
add extra pita bread | +4
- Vanilla burrata [gf] onion jam, pickled beets, cherry tomato, hazelnuts, pomegranate molasses | 24**  
**Fried Tasmanian whitebait [gf, df] with rosemary-lemon salt, parsley mayo | 20**  
**King fish and salmon tartare [gfo, df] citrus salsa, pistachios and balsamic gel with sourdough | 28**  
**Beer battered fish & chips tartare sauce, lemon | 28**  
**Grilled lamb skewers [gfo, dfo] honey-cummin yoghurt, pita bread | 34**  
**Sourdough baguette & butter | 8**  
**Chips [vg] with aioli | 12**

## SWEETS

- Apple tarte tatin with butterscotch sauce & vanilla ice cream | 18**  
**Chocolate praline tart flourless chocolate cake & praline mousse | 18**  
**Lemon myrtle panna cotta [gf] with berry coulis, lemon balm & basil syrup | 18**  
**Grand marnier Basque cheesecake with three textures of blood orange | 18**  
**Cheese plate cheese selection, assorted crackers and accompaniments (2pcs) | 21 (3pcs) | 29**

v – vegetarian | vg – vegan | df – dairy free | gf – gluten free | o – optional  
please inform us of any allergies when placing orders  
sunday surcharge of 10% and a public holiday surcharge of 12.5%  
10% service charge applies for groups of 10 or more