
SEAFOOD & RAW

SYDNEY ROCK OYSTERS *white wine mignonette, tabasco GF DF 2l/ 42 / 84*

SCALLOPS *rockerfeller GFA (3) 28*

MUSSELS *half shell mussels, wild garlic & parmesan butter GF 24*

TUNA MELON *crudo, compressed honeydew GF DF 26*

MORETON BAY BUG SLIDER *lettuce, spicy mayo (2) 20*

PRAWN TOAST *marie rose (2) 22*

BBQ OCTOPUS *fava bean, chimichurri GF DF 32*

CALAMARI *parsley, nuoc cham, aioli GFA DF 28*

CRAB SALAD *wonton crisps & tomato basil GFA DF 38*

HALF DOZEN

OYSTER TASTING PLATE

\$42

Nuoc Cham · Yuzu · Coconut & Makrut Oil · Rockerfeller · Kilpatrick · Miso Mornay

STARTERS

OLIVES *mixed marinated olives GF DF 12*

LEMON & HERB FOCACCIA *olive oil & balsamic glaze 14*

TRIO OF DIPS *tarama, tzatziki, spicy feta & bread basket GFA 28*

ROCKMELON & PROSCIUTTO *GF DF 16*

STRACCIATELLA *courgettes, agrodolce GFA 24*

HALOUMI *chardonnay vinaigrette, aleppo pepper, almonds, spring asparagus GF 26*

PASTAS

MORTON BAY BUG SPAGHETTI *tomato, chilli, tarragon 48*

TOMATO PACCHERI *basil, ricotta DFA 32*

HANDMADE GNOCCHI *burnt butter, polenta, parmesan 38*

Meat

COWRA LAMB SHOULDER *labne, cucumber salsa, black garlic GF DFA 46*

BURGER FRITES *220G wagyu, dijionaise, gruyere, caramalised onion, pickle 39*

STICKY BEEF SHORT RIB *papaya salad, nuoc cham, polenta chips GF 52*

Seafood

SWORDFISH *tiger prawns, zuchinni, roe, sauce GF 44*

BEER BATTERED FISH & CHIPS *mushy peas, tartare DFA 42*

GRILLED PRAWNS *chilli, garlic, lemon, parsley GF DF (2) 25*

SIDES

Leaf salad GF DF 16 · French Fries GF DF 14 · Cafe de Paris beans GF 16 · Caesar salad 2l

Please advise your wait person of any dietaries or allergies prior to ordering
On Sundays, all bills incur a 10% surcharge, and on Public Holidays a 15% surcharge.
1.5% merchant fee on credit card transactions