

SEAFOOD

SYDNEY ROCK OYSTERS CUCUMBER & NUOC CHAM OR CHORIZIO KILPATRICK DF GF	6EA
TIGER PRAWNS COCKTAIL SALAD BABY COS LA BANETTE BAGUETTE DF	28
HALF SHELL ROASTED TASSIE SCALLOPS KOMBU BUTTER FINGER LIME (4) GF	29
ROASTED PRAWNS (3) WITH SAFFRON BUTTER WILD FENNEL SALAD PRESERVED LEMON GF	39
MARKET SASHIMI PLATE SWORDFISH KINGFISH OCEAN TROUT CONDIMENTS GF DF	32
SEAFOOD PLATTER INCLUDES ALL THE ABOVE + COMPLIMENTARY SIDE	159
ENTREE SEAFOOD PLATTER	90

SMALL PLATES

MIXED AUSTRALIAN MARINATED OLIVES GARLIC & CHILLI GF DF	8
LEMON + HERB FOCACCIA CARAMALISED BALSAMIC OLIVE OIL	10
BURATTA TOMATOES FRIED CAPERS CROUTONS ONION MACADAMIA PESTO BALSAMIC GFA	22
FRITTO MISTO PRAWNS OCTOPUS CALAMARI ZUCCHINI PEPPERBERRY AIOLI GF DF	28
STEAK FRITES CARPACCIO PARMESAN ROQUETTE CHIMICHURRI HORSERADISH AIOLI GF	26
ZUCCHINI FLOWERS RICOTTA PARMESAN FETA SHAVED ZUCCHINI AGRODOLCE	26
PAN FRIED SOUTHERN CALAMARI CHORIZIO LEMON GARLIC CHILLI PARSLEY GF DF	26
ROAST CAULIFLOWER ROMESCO PANGRATTATO PECORINO GREMOLATA	24
KINGFISH CEVICHE MISO DRESSING CUCUMBER PICKLED KOLRABI BETEL LEAF (4) GF	28

BIGGER PLATES

BLUE SWIMMER CRAB CHILLI CONFIT GARLIC CHERRY TOMATO + DILL LINGUINE GFA	38
BEER BATTERED GOLD BAND SNAPPER FRIES + TARTARE CHIVES	33
MUSSELS TUSCAN KALE CORN CHARDONNAY ESCHALLOTS GARLIC BAGUETTE GFA	36
BBQ HIRAMASA KINGFISH XO BUTTER WILTED GREENS & BBQ BABY LEEKS PARIS MASH GF	42
COAL FIRED BEEF TENDERLOIN BEARNAISE SAUCE ROQUETTE JUS SHOESTRING FRIES GF	44
SLOW ROAST LAMB LABNE CUCUMBER SALSA BROADBEANS BLACK GARLIC SALTBUSH GF	38
HANDMADE GNOCCHI WOOD MUSHROOM WILTED GREENS LEEKS TRUFFLE BURNT BUTTER	36

SIDES

OREGANO SALT FRIES DF	12
BUTTER LETTUCE DILL CUCUMBER GF DF	12
ASPARAGUS BASIL BUTTER BLACK OLIVES GF	14
CRISPY POTATOES SALTBUSH GF	12
MAPLE ROASTED HEIRLOOM CARROTS LABNE BLACK GARLIC TOASTED SEEDS GF	18

WE TRY OUR BEST TO CATER TO ALL DIETARIES. PLEASE LET YOUR WAITRESS KNOW IF YOU HAVE ANY STRICT DIETARIES. .
10% SUNDAYS SURCHARGE | 15% PUBLIC HOLIDAY SURCHARGE | 1.5% CREDIT CARD FEE



SOMETHING SWEET

CHOCOLATE MARQUISE RHASPBERRIES HONEYCOMB CREME FRIACHE	18
LIMONCELLO TIRAMISU LEMON CURD MERINGUE LEMON BALM	18
VANILLA BEAN PANNACOTTA RHUBARB PISTACHIO PRALINE	18

CHEESE BOARD SERVED WITH MUSCATELS LOCAL HONEY LAVOSH & GRAPES	38 FOR 3
---	----------

MAFFRA CLOTHBOUND CHEDDER, VICTORIA	18EA
BRIE DE MEAUX, FRANCE	
LA LUNA GOATS CHEESE, WESTERN AUSTRALIA	

MAKE IT BOOZY

AFFOGATO WITH FRANGELICO	18
SALTED CARAMEL ESPRESSO MARTINI	20
TIM ADAMS BOTRYTIS RIESLING	16/80
FROZEN LIMONCELLO SHOT	10
FRANGELICO SHOT	12
BROKENWOOD 2017 STICKY WICKET SEMILLON	80

COFFEE

LONG BLACK	5
FLAT WHITE	5
LATTE	5
CAPPUCCINO	5
PICCOLO	5
MACCHIATO	5
RISTRETTO	5
ICED LATTE	6
HOT CHOCOLATE	5
ADD SOY - OAT - ALMOND	0.50
ORGANIC TEA - ENGLISH BREAKFAST - LEMONGRASS + GINGER - EARL GREY - PEPPERMINT - GREEN	5.50

WE TRY OUR BEST TO CATER TO ALL DIETARIES. PLEASE LET YOUR WAITRESS KNOW IF YOU HAVE ANY STRICT DIETARIES. .
10% SUNDAYS SURCHARGE | 15% PUBLIC HOLIDAY SURCHARGRE | 1.5% CREDIT CARD FEE



SUNDAY HOTEL BRUNCH

SUNDAY HOTEL BRUNCH SET MENU \$40

INCLUDES LA BANNETTE MINI PASTRY + BIRCHER MUSELI

CHOICE OF:

CURED OCEAN TROUT POACHED EGGS HOLLANDAISE WILTED
GREENS LA BANNETTE BAGUETTE

RICOTTA HOTCAKES HONEYCOMB BUTTER FRESH RICOTTA
BLUEBERRY & LEMON COMPOTE

WILD MUSHROOMS TRUFFLE BUTTER LABNE SOURDOUGH TOAST
WILTED GREENS POACHED EGG

HOTEL BREAKFAST POTATO ROSTI ROAST TOMATO BACON
SOURDOUGH TOAST EGGS YOUR WAY

CHOICE OF:

COLD PRESSED JUICE
+ COFFEE OR TEA

MAKE IT BOOZY \$16

MIMOSA
BLOODY MARY

VEUVE CHAMPAGNE \$25

KIDS MENU \$20

MILKSHAKE OR JUICE
PANCAKES OR BACON & EGGS

WE TRY OUR BEST TO CATER TO ALL DIETARIES. PLEASE LET YOUR WAITRESS KNOW IF YOU HAVE ANY STRICT DIETARIES. .
10% SUNDAYS SURCHARGE | 15% PUBLIC HOLIDAY SURCHARGE | 1.5% CREDIT CARD FEE