

SEAFOOD & RAW

SYDNEY ROCK OYSTERS *white wine mignonette, tabasco GF DF* 21/ 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

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

\$42

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* 24

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

Grill

LAMB CUTLETS *calabrian chilli, gremolata, bbq fennel GF DF* 45

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

STEAK FRITES *scotch fillet, mixed peppercorn sauce GF* 65

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* (3) 45

SIDES

Leaf salad GF 16 · French Fries 14 · Cafe de Paris beans GF 16 · Caesar salad 21

*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*