



SHARE PLATES FOR 2

Seafood plate \$68.90

Tender grilled Octopus, Baby Calamari, grilled King Prawns, Smoked Salmon, fried WA whitebait & Natural Oysters served with a selection of sauces, fennel and rocket

Add on seafood platter options \$ MP

Grilled Lobster tail half or whole with lemon and garlic butter

Blue swimmer crab, served cold with citrus dressing \$22.90

Traditional Antipasto \$39.90

Caprese Salad, Prosciutto, Hot Sopressa, Semi Dried Tomatoes, Virginia Ham, Cured Salmon, house made Grissini, wild roquette and parmesan salad, Olives, Capsicum, Eggplant and freshly baked bread

Lamb Shoulder \$69.90

48 hour, slow braised shoulder of Lamb, served with roasted rosemary potatoes, seasonal vegetables, dressed in its own minted braising jus **GF**

Cheese Platter For 1 \$19.90

Our delectable Cheese platter For 2 \$29.90

accompanied with dried fruits, quince paste, nuts and lavosh. Check with your waiter for today's cheeses

Fresh Oysters - AAA grade ½ Doz \$22.00

Oysters, regional, ask for today's Full Doz \$39.90

selection. Choose the following Natural, Kilpatrick, Bloody Mary Wasabi Sorbet & Flying Fish Roe (max 3 choices)

TAPAS

Freshly baked bread basket with marinated olives, extra virgin olive oil & balsamic \$12.50

Selection of two homemade dips served with chargrilled bread \$12.90

Half rack Jim Beam Bourbon braised pork ribs with chargrilled corn **GF** \$21.90

Lamb & rosemary arancini with aioli - 5pcs \$12.90

Crispy Salt and Pepper Calamari with pickled vegetables and citrus dressing \$19.90

Australian prawns wrapped in pastry served with fennel and rocket salad \$19.90

Sweet potato chips with chipotle sauce **V** \$ 9.90

Hand cut potato chips with aioli **GF V** \$ 9.90

Wild roquette , apple & parmesan salad **GF V** \$11.00

Panzanella salad with tomato, fresh basil, croutons, balsamic & Spanish onion \$11.00

Crispy skin Pork belly with carrot infused quinoa, butternut pumpkin, salted cashews, sherry dressing **GF** \$19.90

Fried Western Australian White Bait with garlic aioli \$18.50

Rosemary and parmesan Polenta chips with Dolce gorgonzola sauce **V** \$12.50

Homemade fishcake of the day served with tartare sauce \$17.90

Meat Plate – a selection of cured meats with cornichon and chargrilled bread \$18.90

Baked zucchini, corn and pumpkin fritters with rocket, feta, Spanish onion & semi-dried tomato salad \$16.90