



### SHARE PLATES FOR 2

#### Seafood plate

Tender grilled Octopus, Baby Calamari, grilled King Prawns, Smoked Salmon, fried WA whitebait & Natural Oysters served with a selection of sauces, Fennel and rocket  
For 2 \$64.90

#### Add on seafood platter options

Grilled Lobster tail half or whole with lemon and garlic butter \$ MP

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

#### Traditional Antipasto

Caprese Salad, Prosciutto, Hot Sopressa, Semi Dried Tomatoes, Virginia Ham, Cured Salmon, house made Grissini, wild rocket and parmesan salad, Olives, Capsicum, Eggplant and freshly baked bread  
For 2 \$39.90

#### Cheese platter

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

For 1 \$19.90

For 2 \$29.90

#### FRESH OYSTERS, AAA grade

Oysters, regional, ask for today's selection, Choice of the following

Natural, Kilpatrick, Bloody Mary  
Wasabi Sorbet & Flying Fish Roe, ,

½ Dozen \$22.00

Full Dozen \$39.90

### 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 BBQ braised pork ribs with chargrilled corn \$21.90

Lamb and rosemary arancini with aioli 5pcs \$12.90

Crispy Salt and Pepper Calamari with pickled vegetables and citrus dressing \$20.90

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

Sweet potato chips with chipotle sauce \$9.90

Hand cut potato chips and aioli \$ 9.90

Panzanella side salad: 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

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

Homemade fishcake of the day served with tartare sauce \$16.90

Selection of cured meats with cornichon and chargrilled bread  
\$18.90