



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 fresh lemon, fennel and rocket

Add on seafood platter options \$ MP

Grilled Lobster tail half or whole with lemon and garlic butter

Traditional Antipasto \$39.90

Caprese Salad, Prosciutto, Hot Sopressa Salami, Semi Dried Tomatoes, Virginia double smoked 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 accompanied with dried fruits, quince paste, nuts and lavosh. Check with your waiter for today's cheeses

For 2 \$29.90

Fresh Oysters - AAA grade ½ Doz \$22.00

Oysters, regional, ask for today's selection.

Choose the following Natural, Kilpatrick, Bloody Mary

Wasabi Sorbet & Fish Roe, Mornay(max 3 choices)

Full Doz \$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 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* \$ 11.00

Hand cut potato chips with aioli *GF V* \$ 11.00

Wild roquette , apple & parmesan salad *GF V* \$12.00

Panzanella salad with tomato, fresh basil, croutons, balsamic & Spanish onion \$12.00

Crispy skin Pork belly with butternut pumpkin and orange puree, salted cashews, and julienne of vegetables *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