

TO SHARE

Snacks

STONE BAKED SOURDOUGH Alto Australian olive oil, aged balsamic (v)	8
MARINATED OLIVES House marinated olives (ve,gf)	12
ROASTED HOKKAIDO SCALLOP Buttered leeks, citrus (gf)	14ea
CRAB & PRAWN CRACKER Hummus, celery, apple, nori (gf,df)	16ea
CONFIT CHICKEN 'TOASTIE' Onion jam, Pommery mustard (n)	14ea

Entrées

SYDNEY ROCK OYSTERS Freshly shucked Australian oysters, lillet blanc mignonette (gf,df)	8ea	CALAMARI FRITTI Lemon & dill aioli, Szechuan pepper	29
ROAST KING PRAWNS Kombu butter, ginger & capsicum sauce (gf)	36	CARAMELISED PARSNIP Togarashi, truffle yuzu curd, karkalla (ve,gf)	29
S.A. MUSSELS Mariniere, garlic, cream, parsley (gf)	32	HANDMADE BURRATA Autumn gazpacho, basil crumb (gf)	32
BEEF TARTARE Crème fraiche, egg yolk, potato allumettes (gf)	32	MARKET CRUDO Coconut & lemongrass dressing, pickles, coriander (gf,df)	34

Mains

ORECHIETTE Fresh pea, mint, crispy pancetta, parmesan	38	CONE BAY BARRAMUNDI Butternut purée, pickled pumpkin, hazelnut, soft herbs (gf)	49	PORTORO SIRLOIN Caramelised hispi cabbage, sauce Diane (gf)	64
CASARECCE Blue swimmer crab, prawn, Ricard bisque, confit fennel, gremolata (n)	44	FREE RANGE CHICKEN Mustard honey, pommes purée, oyster mushroom	48	BBQ EGGPLANT Chimmichurri, macadamia (ve,gf)	36
RIPPLES FISH & CHIPS Young Henry's battered market fish, tartare sauce, lemon (df)	39	MARKET SEAFOOD Sustainably sourced market fish of the day	MP		

Sides

CHIPS (ve,gf)	15
TRUFFLE CHIPS Parmesan, truffle mayo (v,gf)	16
GARDEN SALAD Balsamic vinaigrette, red onion pickles (ve,gf)	16
FLAT BEANS Macadamia pesto, black olive powder (v,gf)	16
POMMES PURÉE Cultured butter (v,gf)	16
HEIRLOOM TOMATO SALAD Watermelon, feta, olive oil (v,gf)	16

HOUSE SPECIALTIES

TWICE COOKED NSW LAMB SHOULDER Lamb jus, Greek yoghurt, apricot (gf) Serves Two	125
BISTECCA FIORENTINA 1kg grain fed T-bone steak, confit garlic, jus (gf,df) Serves Two	155

SET BY THE SEA

\$89pp Sharing Menu | Minimum 2 Guests

For the entire table to enjoy

TO START

STONE BAKED SOURDOUGH
Alto Australian olive oil, aged balsamic (v)CONFIT CHICKEN 'TOASTIE'
Onion jam, Pommery mustard (n)HANDMADE BURRATA
Autumn gazpacho, basil crumb (gf)MARKET CRUDO
Coconut & lemongrass dressing,
pickles, coriander (gf,df)

TO FOLLOW

ORECHIETTE
Fresh pea, mint, crispy pancetta, parmesanCONE BAY BARRAMUNDI
Butternut purée, pickled pumpkin,
hazelnut, soft herbs (gf)GARDEN SALAD
Balsamic vinaigrette, red onion picklesTRUFFLE CHIPS
Parmesan, truffle mayo (v,gf)

DESSERT

VANILLA CHEESECAKE
Corella pear, ginger & almond crumble

A 10% WEEKEND SURCHARGE APPLIES ON SATURDAYS & SUNDAYS. A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS.
ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL
INCUR A 0.55% PROCESSING FEE.

(V) VEGETARIAN (GF) GLUTEN FREE (S) CONTAINS SESAME (DF) DAIRY FREE (N) CONTAINS NUTS

PATRONS WITH ALLERGIES OR DIETARY REQUIREMENTS,
PLEASE INFORM YOUR WAIT STAFF PRIOR TO ORDERING.