

SNACKS

STONE BAKED SOURDOUGH Alto Australian olive oil, aged balsamic (v)	8
MARINATED OLIVES (ve,gf)	12
SYDNEY ROCK OYSTERS Freshly shucked Australian oysters, Lillet Blanc mignonette (A) (gf,df)	8ea
ROASTED HOKKAIDO SCALLOP Sriracha & lime butter, hazelnut (l) (gf,n)	14ea
CRAB & PRAWN CRACKER Black garlic aioli, tarragon, karkalla (M) (gf,df)	16ea
VOL-AU-VENT Pecorino al tartufo, mornay, porcini, capocollo	14
ADD 2G WA WINTER BLACK TRUFFLE [+14]	

TO SHARE

ENTRÉES

ROAST KING PRAWNS Kombu butter, ginger & capsicum sauce (l) (gf)	36	MISO GLAZED TURNIP Yuzu kosho curd, cashew (ve,gf,n)	26
S.A. MUSSELS Mariniere, garlic, cream, parsley (A) (gf)	32	HANDMADE BURRATA Torched pear, citrus, almond, rainforest honey (gf)	32
BEEF TARTARE Potato allumette, mustard, egg yolk, sour cream (gf)	32	SALMON CRUDO Granny smith, celeriac dressing, dill oil (A) (gf,df)	35
CALAMARI FRITTI Lemon & dill aioli, Szechuan pepper (l) (gf,df)	29		

MAINS

PANFRIED GNOCCHI Dijon dressing, baby spinach, parmesan, bresaola	38	FREE RANGE CHICKEN SUPREME Purple kumara purée, chargrilled brussels sprouts (gf)	48	CAULIFLOWER STEAK Turmeric, black lime, coconut cream, pistachio (v,n)	36
LINGUINE SPANNER CRAB Beurre blanc, chilli, salmon roe, gremolata (A)	46	DAINTREE BARRAMUNDI Bok choi, soy ginger sauce, coriander (A) (gf,df)	52		
RIPPLES FISH & CHIPS Young Henry's battered market fish, tartare sauce, lemon (A) (df)	40	PORTORO SIRLOIN 250G Roasted parsnip, pickled snap peas, Diane sauce (gf)	65		

SIDES

CHIPS (ve,gf)	15
GARDEN SALAD Balsamic vinaigrette, pickled Spanish onion (ve,gf)	16
ROASTED PUMPKIN, Feta, pepitas, black olive powder (v, g)	16
POMMES PURÉE, Cultured butter (v,gf)	16
TRUFFLE CHIPS PARMESAN, Truffle mayo (v,gf)	18
ROASTED BRUSSELS SPROUTS, Rosemary, almonds (v,gf)	16

HOUSE SPECIALTIES

TWICE COOKED NSW LAMB SHOULDER Lamb jus, Greek yoghurt, apricot (gf) Serves Two	125
MARKET SEAFOOD Sustainably sourced market fish of the day (l) (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)VOL-AU-VENT
Pecorino al tartufo, mornay, porcini, capocolloHANDMADE BURRATA
Torched pear, citrus, almond, rainforest honey (gf)SALMON CRUDO
Granny smith, celeriac dressing, dill oil (A) (gf)

TO FOLLOW

PANFRIED GNOCCHI
Dijon dressing, baby spinach,
parmesan, bresaolaFREE RANGE CHICKEN
Supreme 250g, purple kumara purée,
chargrilled Brussels sprouts (gf)GARDEN SALAD
Balsamic vinaigrette, red onion pickles (ve,gf)TRUFFLE CHIPS
Parmesan, truffle mayo (gf)

DESSERT

BLOOD ORANGE GANACHE
White Chocolate crumble, raspberry gel

SEAFOOD ORIGIN (A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN (V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE (DF) DAIRY FREE (N) CONTAINS NUTS (S) CONTAINS SESAME. A 10% SURCHARGE APPLIES ON WEEKENDS. A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS. ALL VISA, MASTERCARD & AMERICAN EXPRESS CARDS WILL INCUR A 1.65% PROCESSING FEE. ALL DEBIT CARDS WILL INCUR A 0.56% PROCESSING FEE.

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