

SNACKS

STONE BAKED SOURDOUGH Alto Australian olive oil, vinegar reduction (v)	8
MARINATED OLIVES (ve,gf)	12
SYDNEY ROCK OYSTERS Alto Merlot vinegar mignonette, lemon (A) (gf,df)	8ea
ROASTED HOKKAIDO SCALLOP Tandoori butter, cauliflower, curry leaf (l)	14ea
CRAB TARTLET Sweetcorn, coriander (A)	16ea
BEEF & ZUCCHINI SKEWERS Sweet miso, soy & sesame glaze (df,gf)	14

ENTRÉES

ROAST KING PRAWNS Laksa sauce, lime, Vietnamese mint, pickled chilli (A) (df,gf,n)	36
LAMB TENDERLOIN Pappadam, mint, spiced vinaigrette	32
CRISPY QUAIL Fine herbs, lemon zest & parmesan	36
CALAMARI Smoked garlic mayonnaise, paprika & herb oil, lemon (l) (df)	29
KINGFISH CRUDO Fennel three ways (A) (df,gf)	30
HANDMADE BURRATA Rice cracker, kimchi dressing, peanuts, warm nduja (gf,n)	32
BEETROOT TART Meredith's goats feta, baby chard (v)	26

MAINS

PANFRIED GNOCCHI Mushrooms, thyme, baby spinach, parmesan, bread crumbs (v)	38	CONFIT DUCK LEG Smoked breast, cabbage, ginger, sweet soy (df,gf)	48	300G GRASS FED SCOTCH FILLET Chimichurri, potato bread	65
LINGUINE VONGOLE White wine, chilli, garlic, extra virgin olive oil, parsley (l) (df)	46	CONE BAY BARRAMUNDI Turmeric, tomato, Thai basil (A) (gf,df)	52		
RIPPLES FISH & CHIPS Young Henry's battered market fish, tartare sauce, lemon (A) (df)	40	CAULIFLOWER STEAK Supergreen sauce, onion bhaji, pickle (ve,gf)	36		

SIDES

CHIPS (ve,gf)	15
GARDEN SALAD Herbs, Dijon & malt vinegar dressing (ve)	16
GREEN BEANS Pepita & miso pesto (ve, gf)	16
POLENTA Parmesan, marjoram (v,gf)	16
TRUFFLE CHIPS Parmesan, truffle mayo (v,gf)	18
BRUSSELS SPROUT SLAW Peas, cucumber, avocado, lemon dressing (ve,gf)	16

HOUSE SPECIALTIES

TWICE COOKED NSW LAMB SHOULDER Eggplant, harissa, pomegranate, herbs (df,gf) Serves Two	125
MARKET SEAFOOD Sustainably sourced market fish of the day (A) (df,gf) Serves Two	125
1KG GRASS FED T-BONE Selection of sauces (gf) Serves Two	155

SET BY THE SEA

\$89pp Sharing Menu | Min. 2 Guests
For the entire table to enjoy

STONE BAKED SOURDOUGH
Alto Australian olive oil,
vinegar reduction (v)
MARINATED OLIVES (ve,gf)

KINGFISH CRUDO
Fennel three ways (A) (df,gf)

HANDMADE BURRATA,
Rice cracker, kimchi dressing,
shiso & warm nduja (gf,n)

PANFRIED GNOCCHI
Mushrooms, thyme, baby spinach,
parmesan, breadcrumbs (v)

CONE BAY BARRAMUNDI
Turmeric, tomato, Thai basil (A) (df,gf)

GARDEN SALAD
Herbs, Dijon mustard &
malt vinegar dressing (ve)

CHIPS (ve,gf)

MINI ASSORTED CANNOLI
Glace orange, hazelnut, berry, tiramisu (v,n)