

SNACKS

STONE BAKED SOURDOUGH Alto Australian olive oil, vinegar reduction (v)	8.5
MARINATED OLIVES (ve,gf)	13
SYDNEY ROCK OYSTERS Alto Merlot vinegar mignonette, lemon (A) (gf,df)	8ea
ROASTED HOKKAIDO SCALLOP Tandoori butter, cauliflower, curry leaf (l) (gf)	15ea
CRAB TARTLET Sweetcorn, coriander (A) (df)	16ea
BEEF & ZUCCHINI SKEWERS Sweet miso, soy & sesame glaze (df,gf)	14.5

ENTRÉES

ROAST KING PRAWNS Laksa sauce, lime, Vietnamese mint, pickled chilli (A) (df,gf)	36
LAMB TENDERLOIN Pappadam, mint, spiced vinaigrette	34
CRISPY QUAIL Fine herbs, lemon zest & parmesan	38
CALAMARI Smoked garlic mayonnaise, paprika & herb oil, lemon (l) (df)	31
KINGFISH CRUDO Fennel three ways (A) (df,gf)	32
HANDMADE BURRATA Rice cracker, kimchi dressing, peanuts, warm nduja (gf,n)	34
BEETROOT TART Meredith's goats feta, baby chard (v)	27

MAINS

PANFRIED GNOCCHI Mushrooms, thyme, baby spinach, parmesan, bread crumbs (v)	40
LINGUINE VONGOLE White wine, chilli, garlic, extra virgin olive oil, parsley (l) (df)	49
RIPPLES FISH & CHIPS Young Henry's battered market fish, tartare sauce, lemon (l) (df)	40
CONFIT DUCK LEG Smoked breast, cabbage, ginger, sweet soy (df,gf)	51
CONE BAY BARRAMUNDI Turmeric, tomato, Thai basil (A) (gf,df)	55
CAULIFLOWER STEAK Supergreen sauce, onion bhaji, pickle (ve,gf)	38
300G GRASS FED SCOTCH FILLET Chimichurri, potato bread	69

SIDES

CHIPS (ve,gf)	16
GARDEN SALAD Herbs, Dijon & malt vinegar dressing (ve)	17
GREEN BEANS Pepita & miso pesto (ve,gf)	17
POLENTA Parmesan, marjoram (v,gf)	19
TRUFFLE CHIPS Parmesan, truffle mayo (v,gf)	18
BRUSSELS SPROUT SLAW Peas, cucumber, avocado, lemon dressing (ve,gf)	17

HOUSE SPECIALTIES

House Specialties Serve Two	
TWICE COOKED NSW LAMB SHOULDER Eggplant, harissa, pomegranate, herbs (df,gf)	129
MARKET SEAFOOD Sustainably sourced market fish of the day (A) (df,gf)	129
1KG GRASS FED T-BONE Selection of sauces (gf)	159

SET BY THE SEA

\$95pp 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 Glaze orange, hazelnut, berry, tiramisu (v,n)