

SOMETHING TO SHARE

STONEBAKED SOURDOUGH Cultured butter (gf option avail.)	9.5
MARINATED OLIVES (ve,gf)	12.5
HOKKAIDO SCALLOP Corn cream, orange zest, micro coriander (l) (gf)	11ea
THOUSAND LAYER HALLOUMI Filo pastry, ghee, oregano, honey, lemon (v)	9

ENTREES

SPLIT KING PRAWNS Parsley, garlic & lemon butter (A) (gf)	36
CRAB CROQUETTE AND SALMON MOUSSELINE Fish roe, shallot (l)	21
PEA & MINT CROQUETTES Citrus mayo (v)	19
CALAMARI FRITTI Citrus aioli, lemon (l) (gf,df)	30
BURRATA Pickled zucchini, pistachio, basil oil (gf,v,n)	20

MAINS

ROASTED PORK NECK Cauliflower puree, purple cabbage, mint (gf)	46
250GRM STRIPLOIN MBS2 Fries, red wine jus (gf,df)	56
MARKET FISH & CHIPS Sourdough beer batter, tartare sauce, pickled onion vinegar, chip shop curry sauce (l)	40
HAND-ROLLED GNOCCHI Pumpkin, celery, brown butter, sage (dfo,gfo,v)	36
CRISPY SKIN BARRAMUNDI Pea puree, pepper salsa, lemon dressing (A) (df,gf)	44
ROASTED MISO CAULIFLOWER Hummus, chimichurri, smoked paprika oil (ve,gf)	34

SALADS & SIDES

GARDEN SALAD Crispy onion, balsamic glaze, lemon dressing (ve,gf)	16
HORIATIKI SALAD Cucumber, tomato, marinated olives, green capsicum, pickled red onion, oregano, feta, EVOO (v,df avail.)	25
FRIES Aioli (v,gf,df)	14.5
TRUFFLE FRIES Parmesan, truffle mayo (v,gf)	17

DESSERTS

CREAMY VANILLA CHEESECAKE Pistachio, chocolate tuile, dulce de leche (v,n)	20
CHOCOLATE CREMEUX Raspberry coulis, banana ice cream, meringue (v,gf)	20
ASSORTED SORBET (gf)	16

KIDS

All kids meals include a drink and fairy bread ice cream, 100s and 1000s & ice magic (n)	28
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CHOICE OF

Pasta butter & parmesan
Fish & Chips
Calamari & chips

SALT & SEA MENU

\$70PP SHARING MENU | MINIMUM 2 GUESTS
FOR THE ENTIRE TABLE TO ENJOY

TO START

STONEBAKED SOURDOUGH
Cultured butter (gf option avail.)

MARINATED OLIVES (ve,gf)

CALAMARI FRITTI
Citrus aioli, lemon (l) (gf, df)

PEA & MINT CROQUETTES
Citrus mayo (v)

TO FOLLOW

HAND-ROLLED GNOCCHI
Pumpkin, celery, brown butter, sage (dfo, gfo, v)

CRISPY SKIN BARRAMUNDI
Pea puree, pepper salsa, lemon dressing (A) (df, gf)

GARDEN SALAD
Crispy onion, balsamic glaze, lemon dressing (ve, gf)

FRIES
Aioli (v,gf,df)

TO FINISH

CREAMY VANILLA CHEESECAKE
Pistachio, Chocolate tuile, Dulce de leche (v, n)



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.



BEERS

Sydney Brewery Lager	4.8%, 330ml	12
Corona Extra Lager	4.5%, 355ml	13
Sydney Brewery Pale Ale	5.0%, 330ml	12
Hiatus Non-Alc Pacific Ale	<0.5%, 375ml	11

COCKTAILS

Aperol Spritz	Aperol, Sparkling Wine, Soda	21
Cello Spritz	Mandarincello, Silent Pool Gin, Mandarin Sherbet, Sparkling Wine, Soda	24
Tommy's Margarita	Nodo Blanco Tequila, Agave, Lime	24
Beach Bum	Takamaka Pineapple Rum, Dry Curaçao, Pineapple, Lime	23
Ripple Effect	Planteray Rum 3 Stars, Mr Black, Cold Brew, Macadamia, Coconut	25

WINE

GLS BTL

SPARKLING

Bandini Prosecco	Veneto, Italy	16	70
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WHITE

Dead Man Walking Riesling	Eden Valley, SA	16	70
Quilty & Gransden Pinot Gris	Orange, NSW	15	66
Crowded House Sauvignon Blanc	Marlborough, NZ	17	74
Mandarossa Fiano	Sicily, Italy	19	88
Wicks Estate Chardonnay	Adelaide Hills, SA	17	74

ROSÉ

Margan 'Rose and Bramble'	Hunter Valley, NSW	16	70
Villa Estérelle	Provence, France	19	88

RED

Wicks Estate Pinot Noir	Adelaide Hills, SA	16	70
Poggio Anima - Chianti Sangiovese	Tuscany, Italy	19	88
Willunga 100 Grenache	McLaren Vale, SA		92
Rockbare Shiraz	Barossa Valley, SA	17	74

SPIRITS

Fellow 'Classic' Vodka	12
Archie Rose 'Signature Dry' Gin	12
Makers Mark Bourbon Whiskey	12
Monkeys Shoulder Blended Scotch Whisky	12
Nodo Blanco Tequilana	12
Bacardi Carta Blanca Rum	12