



SNACKS

ORGANIC SOURDOUGH Cultured Butter (v)	8
WARM OLIVES Citrus, Rosemary (ve, gf)	8
SYDNEY ROCK OYSTER Chardonnay Mignonette (A) (gf, df)	(ea.) 7 (1/2 doz.) 40
WAGYU BRESAOLA BLINI Creme Fraiche, Artichoke	12
TOMATO ARANCINI Smoked Scamorza, Basil Mayo (v)	8
CRAB ON TOAST Blue Swimmer Crab, Preserved Lemon, Chives (A)	10
SESAME CRISP Salmon Mousse, Spicy Mayo, Dill (A) (gf)	11

ENTRÉES

YELLOW FIN TUNA CRUDO Tomato, Kalamata Olives, Fried Capers (A) (gf, df)	32
STRACCIATELLA Garden Greens, Hot Honey, Mint (v, gf)	26
SALT & PEPPER CALAMARI Aioli, Lemon (l) (gf, df)	27
OCTOPUS Olive Tapenade, Cucumber, Celery, Lemon (A) (gf, df)	28
CHICKEN PARFAIT Giardiniera, Toasted Brioche	32
SPLIT KING PRAWNS Umami Butter, Lemon, Chives (A) (gf)	36
SEAFOOD PLATTER FOR 2 Sydney Rock Oyster, Yellow Fin Tuna, Calamari, Prawn Cocktail, Marie Rose, Aioli, Lemon (M) (gf, df)	58

HOUSE SPECIALITIES

WHOLE MARKET FISH Butter Sauce, Kalamata Olives, Capers, Lemon (A) (gf)	MP
1KG GRASS FED T-BONE Mustard, Red Wine Jus, Lemon (gf, df)	145

Seafood Origin (A) Australian (l) 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 0.55% processing fee.

MAINS

RIPPLES FISH & CHIPS Young Henry's Batter, Tartare Sauce, Lemon (A) (df)	39
BUSIATE Zucchini, Saffron, Semi-Dry Tomato, Ricotta Salata (v)	34
PACCHERI Crab, Cherry Tomato, Bisque, Basil (A) (df)	40
BBQ EGGPLANT Cous Cous, Tomato, Salsa Verde (ve)	36
PAN FRIED BARRAMUNDI Fennel, Pickled Pumpkin, Lemon (A) (gf, df)	48
CHICKEN SUPREME Cauliflower, Cavolo Nero, Rosemary, Jus (gf)	42
250GR RIVERINA STRIPLOIN & CHIPS Jus (gf, df)	64

SIDES

FRIES (ve, gf)	14
TRUFFLE FRIES Truffle Mayo, Parmesan, Sea Salt (v, gf)	18
BITTER LEAF SALAD Chardonnay Dressing (ve, gf)	14
MARKET GREENS Hazelnut Pesto, Oregano (v, gf, n)	16
TOMATO SALAD Plum Vinegar, Basil (ve, gf)	16

SET BY THE SEA \$75PP (+) PREMIUM \$90PP

ORGANIC SOURDOUGH Cultured Butter (v)

[+] TOMATO ARANCINI

Smoked Scamorza, Basil Mayo (v)

WARM OLIVES Citrus, Rosemary (ve, gf)

STRACCIATELLA

Garden Greens, Hot Honey, Mint (v, gf)

SALT & PEPPER CALAMARI Aioli, Lemon (l) df

[+] YELLOW FIN TUNA CRUDO

Tomato, Kalamata Olives, Fried Capers (A) (gf, df)

[+] SPLIT KING PRAWNS

Umami Butter, Lemon, Chives (l) (gf)

BUSIATE

Zucchini, Saffron, Semi Dry Tomato, Ricotta Salata (v)

CHICKEN SUPREME

Cauliflower, Cavolo Nero, Rosemary, Jus (gf)

FRIES (ve)

BITTER LEAF SALAD Chardonnay Dressing (ve, gf)

STRAWBERRY & CREAM Caramel Popcorn (v)