SNACKS

ORGANIC SOURDOUGH 8
Cultured Butter (v)

WARM OLIVES 8
Citrus, Rosemary (ve, gf)

SYDNEY ROCK OYSTER (ea.) 7.5
Chardonnay Mignonette (A) (gf, df) (1/2 doz.) 42

WAGYU BRESAOLA BLINI 12
Creme Fraiche, Artichoke

TOMATO ARANCINI 8
Smoked Scamorza, Basil Mayo (v)

CRAB ON TOAST 11
Blue Swimmer Crab, Preserved Lemon, Chives (A)

SESAME CRISP 11
Salmon Tartare, Spicy Mayo, Dill (A) (gf, df)

ENTRÉES

YELLOW FIN TUNA CRUDO 34
Tomato, Kalamata Olives, Fried Capers (A) (gf, df)

STRACCIATELLA 27
Garden Greens, Hot Honey, Mint (v, gf)

SALT & PEPPER CALAMARI 28
Aioli, Lemon (I) (gf, df)

OCTOPUS 29
Olive Tapenade, Cucumber, Celery, Lemon (A) (gf, df)

CHICKEN PARFAIT 34
Giardiniera, Toasted Brioche

SPLIT KING PRAWNS 38
Umami Butter, Lemon, Chives (A) (gf)

SEAFOOD PLATTER FOR 2 62
Sydney Rock Oyster, Yellow Fin Tuna, Calamari,
Prawn Cocktail, Marie Rose, Aioli, Lemon (M) (gf, df)

HOUSE SPECIALTIES

WHOLE MARKET FISH MP
Butter Sauce, Kalamata Olives, Capers, Lemon (A) (gf)

1KG GRASS FED T-BONE 149
Mustard, Red Wine Jus, Lemon (gf, df)

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 12% surcharge applies on weekends. A 15% surcharge applies on public holidays.

MAINS

RIPPLES FISH & CHIPS 39
Young Henry's Batter, Tartare Sauce, Lemon (A) (df)

BUSIATE 35
Zucchini, Saffron, Semi-Dry Tomato, Ricotta Salata (v)

PACCHERI 40
Crab, Cherry Tomato, Bisque, Basil (A) (df)

BBQ EGGPLANT 36
Cous Cous, Tomato, Salsa Verde (ve)

PAN FRIED BARRAMUNDI 49
Fennel, Pickled Pumpkin, Lemon (A) (gf, df)

CHICKEN SUPREME 44
Cauliflower, Cavolo Nero, Rosemary, Jus (gf)

STEAK FRITES 66
250gr Riverina Striploin, Cafe` De Paris Butter,
Shoestring Fries (gf)

SIDES

FRIES (ve, gf) 14

TRUFFLE FRIES 18
Truffle Mayo, Parmesan, Sea Salt (v, gf)

BITTER LEAF SALAD 14
Chardonnay Dressing (ve, gf)

MARKET GREENS 17
Hazelnut Pesto, Oregano (v, gf, n)

TOMATO SALAD 17
Plum Vinegar, Basil (ve, gf)

SET BY THE SEA $79PP (+) PREMIUM $95PP

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 (I) df

[+] YELLOW FIN TUNA CRUDO
Tomato, Kalamata Olives, Fried Capers (A) (gf, df)

[+] SPLIT KING PRAWNS
Umami Butter, Lemon, Chives (I) (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, Gluten Free Crumble (v)