



SNACKS

Freshly-Shucked Irish/French Oysters 33 (½ dozen), 6 (each)
Whipped Cod's Roe, Crisp Flatbread 9
Crisp Calamari, Green Peppercorn Dip 12
Chicken Liver Parfait, Pickled Shallot, Toasted Sourdough 10

TO START

Beer-Battered Cod, Shoestring Potato, Crushed Peas 19
Chargrilled Octopus Tentacle, Smoked Roe, Gremolata, Borlotti Beans 22
Tuna Tartare, Avocado, Lime Dressing, Crispy Shallot 19
Mussels & Clams Steamed in Irish Ale & Lovage 19
V/N **Baked Beetroot, Hazelnut, Parmesan, Herbs** 15
Beef Agnolotti, Leek, Parmesan, Smoked Bone Marrow 18

TO FOLLOW

N **Roasted Barramundi, Charred Broccoli, Romesco, Almond** 34
Grilled Fillet Of Red Bass, White Clams, Capers, Samphire, Light Cream 30
Grilled King Salmon, Charred Asparagus, Cured Egg Yolk 34
Soft Shell Crab Burger, Seaweed Bun, Spicy Slaw, Avocado, Fries 30
Duroc Pork Chop, Fermented Cabbage, Fennel 35 (250g)
Lamb Cutlets (2), Housemade Lamb Sausage, Eggplant, Anchovy 38
N **Chargrilled Grain-Fed Ribeye, Smoked Creamed Potato, Cauliflower, Hazelnut** 40 (180g)

TO SHARE

Fisherman's Feast 38 per person (min 2)
Hand-rolled Linguine, Prawn, Mussel, Clam, Squid, Assorted Fish (& whatever else is in season), cooked with Seafood Stock & Tomato

Chef's Seafood Platter 45 per person (min 2)
Grilled Prawn (2 pp), Beer-Battered Cod, Soft Shell Crab, Crisp Calamari, Mussels & Clams, Tuna Tartare, Oyster (2 pp), Onion Rings



Wild Red Snapper (whole), Seaweed Salad 37 (600g)
Choice of cooking methods:
Grilled - Sea Salt, Herbs
Grilled - Curry Spices, Scallion Yoghurt
Baked Mediterranean Style - Olives, Capers, Cherry Tomatoes, Lemon
Poached - Lemon Beurre Blanc

Spatchcock Whole Free-Roaming Chicken, Dressed Fennel 44 (1.4kg)

SIDES

V/N **Butter-Roasted Cauliflower, Parmesan, Hazelnut Pesto** 10
V **Chargrilled Pumpkin, Harissa Yoghurt, Pumpkin Seeds** 9
V **Grilled Pak Choy, Sherry Vinegar, Garlic** 9
V **Market Greens Medley** 10
V **Straight Cut Fries** 9
Seaweed 'Shake It Till You Make It', Sriracha & Garlic Dip

V Vegetarian
N Contains nuts

We serve free flow Nordaq FRESH sparkling/still water. To cover the cost of running this eco-friendly filtration system, we charge a \$1 contribution per person. If you do not wish to support this cause, please feel free to let us know.

Prices are subject to 10% service charge & GST.

VEGETARIAN

- SNACK** VG **Smoked Garlic & Kale Hummus, Crisp Flatbread** 8
- TO START** N **Butter-Roasted Cauliflower, Parmesan, Hazelnut Pesto** 10
- Chargrilled Squash, Harissa Yoghurt, Pumpkin Seeds** 9
- N **Baked Beetroot, Hazelnut, Parmesan, Herbs** 15
(Can be made vegan)
- TO FOLLOW** **Baked Eggplant, Grilled Zucchini, Cracked Wheat, Olive, Tomato, Yoghurt** 23
(Can be made vegan)
- Aged Parmesan Hand-Rolled Linguine, Crispy Sourdough** 22
- Asparagus & Pea Hand-Rolled Linguine, Aglio Olio** 20
- SIDES** **Market Greens Medley** 10
- Straight Cut Fries** 9
- Seaweed 'Shake It Till You Make It', Sriracha & Garlic Dip

DESSERTS

- v **Bayswater's "Bounty Bar"**, 70% Chocolate Bar,
Coconut Sorbet 12
- v **Banoffee**, Chocolate, Caramel, Oats, Milk Ice Cream 12
- v/N **Yoghurt Panna Cotta**, Cherries, Almonds 10
- v **Whipped Strawberry Cheesecake**,
Shortbread, Lemon 10
- v **Mixed Berry Pavlova**, Chantilly Cream, Mint 12

DESSERT WINES

	GLS 90ml
Disznoko Late Harvest 2012	13
Tokaj, Hungary	
	125ml
Moscato Riondo Cuvée Excelsa Rioro	14
Veneto, Italy	

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