



SNACKS

Freshly-Shucked Irish Oysters 33 (1/2 dozen), 6 (each)

Whipped Cod's Roe, Crisp Flatbread 9

Crisp Calamari, Green Peppercorn Dip 12

VG **Smoked Garlic & Kale Hummus, Crisp Flatbread** 8

Chicken Liver Parfait, Pickled Shallot, Toasted Sourdough 10

STARTERS

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

Shellfish Bisque, Hand Picked Crab, Spiced Aioli, Garlic Croutons 18

V/N **Baked Beetroot, Hazelnut, Parmesan, Herbs** 15

Steak Tartare, Crispy Quail Egg, Mustard, Toasted Sourdough 17

MAINS

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, Baked Kohlrabi, Apple, Radish, Chervil 35 (250g)

Slow Cooked Free-Roaming Chicken (Breast & Thigh), Garlic Puree, Peas, Asparagus, Shallot, Lovage 34

N **Chargrilled Grain-Fed Ribeye, Smoked Creamed Potato, Cauliflower, Hazelnut** 40 (180g)

SHARING

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

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
VG Vegan

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	

V Vegetarian
N Contains nuts

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