



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	

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N Contains nuts

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