



- SNACKS**
- Freshly-Shucked Irish Oysters** 33 (½ dozen), 6 (each)
  - Whipped Cod's Roe**, Crisp Flatbread 9
  - Chicken Liver Parfait**, Pickled Shallot, Toasted Sourdough 10
  - Crisp Calamari**, Lemon Garlic Sauce 12
  - VG **Smoked Garlic & Kale Hummus**, Crisp Flatbread 8

- 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
  - Zucchini Carpaccio**, Gremolata, Chili, Lemon 15
  - Steak Tartare**, Crispy Quail Egg, Mustard, Toasted Sourdough 17

- MAINS**
- N **Roasted Barramundi**, Charred Broccoli, Romesco, Almond 34
  - Seafood Risotto**, Prawns, White Clams, Mussels, Chorizo, Squid, Tomato 37
  - Seared Stingray**, Beurre Noisette, Capers, Parsley, Lemon 32
  - 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, Grilled 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 **Peas**, Gem Lettuce, Shallot, Mint 9
  - V **Grilled Pak Choy**, Sherry Vinegar, Garlic 9
  - 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

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### DESSERT WINES

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

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N Contains nuts

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