

- 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
 - v **Zucchini Carpaccio**, Gremolata, Chilli, Lemon 15
 - Slow-Cooked Lamb Shoulder**, Hand-Rolled Garganelli, Tomato, Parmesan, Rosemary 17

- MAINS**
- Roasted Barramundi**, Mussels, Leeks, Lovage, Shellfish Broth 35
 - 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, Pencil Asparagus, Shallot, Lovage 30
 - Braised Ox Cheek**, Crushed Carrot & Swede, Beetroot, Beef Jus 36

- 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
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- 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 **Sautéed Tuscan Kale**, Baby Spinach, Garlic 12
 - v **Straight Cut Fries** 9
Seaweed 'Shake It Till You Make It', Sriracha & Garlic Dip

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 **Baked Apple**, Puff Pastry, Cinnamon, Toffee 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

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| | GLS 90ml |
| Disznoko Late Harvest 2015 Tokaj, Hungary | 13 |
| | 125ml |
| Andrea Faccio Villa Giada Moscato d'Asti Piedmont, Italy | 14 |

V Vegetarian
N Contains nuts

Prices are subject to 10% service charge & GST