

SNACKS

Whipped Cod's Roe, Crispy Flatbread 9

VG Piquillo Hummus, Crispy Flatbread 8

Fillet-O-Fish Finger Sliders (3 pcs) 16

Pulled Pork Sliders (3 pcs) 16

Beef Burger Sliders (3 pcs) 16

CHILLED SEAFOOD

Cold Seafood Platter 1 person 25 | 2 persons 48
A combination of all the items below

Freshly Shucked Oysters

Each 6 | Half Dozen 33

Tuna Tartare 19

Avocado Puree, Lime Dressing, Crispy Shallot

Dressed Baby Shrimp 19

Gem Lettuce, Lemon

Ocean Trout Carpaccio 22

Avocado, Radish, Lemon Dressing

STARTERS

Crisp Calamari 18

Spicy Aioli

Jumbo Crab Cake 25

Grilled Spanish Octopus 26

Smoked Roe, Gremolata, Borlotti Beans

Mussels & Clams In A Pot 18 | 28

Marinière, Garlic Butter, Fries

Seared Beef Tataki 22

Wasabi Soy Dressing

SALADS & SOUPS

Soup of the Day 10

Lobster Bisque, Crab Raviolis 16

Grilled Calamari Salad 18

Seared Tuna Nicoise Salad 20

SIDES

N Butter-Roasted Cauliflower 10

Parmesan, Hazelnut Pesto

Lobster Mac n Cheese 18

V Creamed Corn 9

VG Sautéed Tuscan Kale 12

Baby Spinach, Garlic

V Straight Cut Fries 9

Seaweed 'Shake It Till You Make It',
Sriracha & Garlic Dip

V Onion Rings 12

Curried Aioli

SHARING

Fisherman's Feast 38 per person (min 2)

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), Beer-Battered Cod, Soft Shell Crab, Grilled Calamari, Mussels & Clams, Tuna Tartare, Oyster (2pp), Onion Rings

Butcher's Platter for Two 98

Hanger Steak (200g), Beef Cheek, Lamb T-Bone (2), Lamb Sausage, Fries

MAINS

Crispy Skin Salmon

Roasted Capsicum, Gremolata

30

Traditional Fish & Chips

Mushy Peas, Tartar Sauce, Malt Vinegar

26 220g

Roasted Barramundi

Shellfish Sauce, Zucchini

32

Fisherman's Pie

Assorted Fish, topped with Buttered Mash, Greens

32

Bouillabaisse

Rouille, Sourdough

42

Braised Ox Cheek

Baked Beetroot, Crushed Carrot & Swede

36

Grilled Free Roaming Chicken (breast & thigh)

Mushroom Puree, Leeks, Glazed Onion

30

PASTA

Linguine Vongole

Chilli, Garlic, Lemon

25

Linguine with Chorizo
& Meatball Ragout

28

Lobster Tagliatelle

Spicy Lobster Sauce

38

SEAFOOD (FROM THE GRILL)

served with house salad & fries

Live Lobster

Choice of Grilled or Thermidor

80 600g

Whole Red Snapper

38 600g

Grilled
King Prawns

26 200g

Whole Grilled Squid

Chimichurri

28 400g

Choose sauce:

Lemon Vinaigrette | Salsa Verde | Aioli | Romesco

STEAKS & CHOPS (FROM THE GRILL)

served with house salad & fries

Australian Stockyard

150-day Grain-Fed Rib Eye

78 400g (serves 1 - 2)

Margaret River Angus

Grain-Fed Tenderloin

55 200g

Australian Grass-Fed

Hanging Tender

35 200g

Canadian Nagano

Pork Chop

38 300g

New Zealand Maori Lakes

Lamb T-Bone (3 pcs)

42

Choose sauce:

Béarnaise | Peppercorn | Chimichurri | Red Wine Jus

N Contains nuts

V Vegetarian

VG Vegan

Some dishes can be made vegetarian or vegan-friendly. Please check with your server.

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 Eggplant Bruschetta** 9
- TO START** N **Butter-Roasted Cauliflower**, Parmesan,
Hazelnut Pesto 10
- Glazed Onion**, Braised Leeks,
Button Mushroom Purée, Potato 9
- VG/N **Baked Beetroot**, Hazelnut, Salsa Verde, Olive Oil 12
- TO FOLLOW** VG/N **Cracked Wheat ‘Risotto’**, Roasted Capsicum,
Pesto, Zucchini 20
- Aged Parmesan Hand-Rolled Linguine**,
Crispy Sourdough 21
- VG **Baked, Braised & Grilled Vegetables**, Beetroot, Kale,
Broccoli, Capsicum, Cabbage, Corn, Leeks, Onion,
Sherry Vinegar & Garlic Dressing 20
- SIDES** **Creamed Corn** 9
- VG **Sautéed Tuscan Kale**, Baby Spinach, Garlic 12
- Straight Cut Fries** 9
Seaweed ‘Shake It Till You Make It’,
Sriracha & Garlic Dip
- Onion Rings**, Curried Aioli 12

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

	GLS 75ml
Muscat Torbreck "The Bothie" 2012 Barossa Valley, Australia	18
	90ml
Disznoko Late Harvest 2015 Tokaj, Hungary	13
	125ml
Moscato Riondo Oro Cuvée Excelsa N.V. Veneto, Italy	14

V Vegetarian
N Contains nuts

Prices are subject to 10% service charge & GST