

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.

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 90ml
Disznoko Late Harvest 2015 Tokaj, Hungary	13
	125ml
Moscato Riondo Oro Cuvée Excelsa N.V. Veneto, Italy	14

V Vegetarian
N Contains nuts

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