

SNACKS

Whipped Cod's Roe, Crispy Flatbread 9

VG Piquillo Hummus, Crispy Flatbread 8

Fillet-O-Fish Finger 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 Carpaccio 21
Avocado & Wasabi Purée, Soy & Citrus Dressing

Dressed Baby Shrimp 19
Gem Lettuce, Lemon

Salmon Tartare 21
Oyster Emulsion, Beer Batter Scraps, Dill Oil

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 Toast 17

Grilled Calamari Salad 18

Seared Tuna Nicoise Salad 20

SIDES

N **Butter-Roasted Cauliflower** 10
Parmesan, Hazelnut Pesto

VG/N **Cashew 'Creamed' Corn** 9

VG **Sautéed Tuscan Kale** 12
Baby Spinach, Garlic

Truffle Mac n Cheese 14
Crispy Sourdough

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

Roasted Atlantic Cod
Potato Galette, Seaweed Butter Sauce
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

Slow-Cooked Ox Cheek
Creamed Potato, Broccolini, Roasted Carrots
36

Grilled Free-Roaming Chicken N
(breast & thigh)
Cashew Creamed Corn, Red Cabbage & Kale Slaw,
Roasted Sesame Dressing
30

PASTA

Linguine Vongole
Chilli, Garlic, Lemon
25

Impossible™ 'Meatballs'
Marinara Spaghetti VG
Gremolata
28

Lobster Tagliatelle
Spicy Lobster Sauce
38

SEAFOOD (FROM THE GRILL)

served with house salad & fries

Grilled King Prawns
26 200g

Whole Red Snapper
38 600g

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

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
- VG/N **Raw Chocolate Tart**, Dates, Hazelnuts,
Honeycomb Crunch, Vanilla Nice Cream 10
- V/N **Crunchy Choux Cream Puffs**, Choux Pastry,
Almond Crunch, Granny Smith Apples, Miso Caramel 10
- V/N **Yoghurt Panna Cotta**, Cherries, Almonds 10
- v **Mixed Berry Pavlova**, Chantilly Cream, Mint 12

DESSERT WINES

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

VG Vegan
V Vegetarian
N Contains nuts

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