

## STARTERS

**Freshly Shucked Oysters**  
Each 6 | Half Dozen 33

**Mussels and Clams in a Pot 18**  
Marinière, Garlic Sourdough

**Trout Carpaccio 19**  
Avocado & Wasabi Purée,  
Soy Citrus Dressing

**Seared Tuna Niçoise 18**  
Olives, Capers, Green Beans, Cage Free Egg

**Seared Scallops 22 (N)**  
Pumpkin, Quinoa, Apple, Mint, Hazelnut Pesto

**Chicken Liver Parfait 14**  
Onion Jam, Grilled Sourdough

**Tuscan Kale &  
Purple Cabbage Slaw 12 (VG/N)**  
Dukkah, Edamame, Sesame Dressing

**Soup of the Day 12**  
Ask our friendly staff

**Shellfish Bisque 17**  
Crab Toast, Salsa Verde

**Grilled Spanish Octopus 26**  
Smoked Roe, Gremolata, Pinto Beans



**Whole Red Snapper 38**  
Fries, Salad, Lemon Vinaigrette

**Fisherman's Pie 28**  
Assorted Fish, Mash, Greens

**Linguine Vongole 25**  
Chilli, Garlic, Lemon

**Grilled King Prawns 26**  
Fries, Salad, Curried Aioli

## SEAFOOD

**Traditional Fish & Chips 26**  
Mushy Peas, Tartar Sauce

**Seafood Tagliatelle 32**  
Assorted Daily Catch

**Seafood Stew 30**  
Prawns, Mussels, Clams & Fish  
in Shellfish Broth

**Roasted Barramundi 28**  
Potato Galette, Seaweed Butter

## SHARING

**Fisherman's Feast 76 (serves 2)**  
additional 35 per person  
Linguine, Prawn, Mussel, Clam, Squid,  
Assorted Fish, cooked with Seafood  
Stock & Tomato

**Chef's Seafood Platter 90 (serves 2)**  
additional 40 per person  
Grilled Prawn, Beer-Battered Cod,  
Soft Shell Crab, Onion Rings,  
Grilled Calamari, Mussels & Clams,  
Tuna Tartare, Oysters (2pp)

## MEAT

**Australian Stockyard 150-day  
Grain-Fed Rib Eye 250g 42**  
House Salad, Fries, Red Wine Jus

**Australian Grass-Fed  
Tenderloin 200g 55**  
House Salad, Fries, Béarnaise

**Grilled Free-Roaming Chicken  
Breast & Leg 29**  
Creamed Potato, Cauliflower,  
Green Beans, Jus

## VEGAN / VEGETARIAN

**Vegetable Aglio Olio 24 (VG)**  
Broccoli, Kale, Edamame,  
House-Dried Tomatoes, Olive Oil

**Assorted Mushroom Risotto 24 (V)**  
Parmesan, Crispy Sourdough, Chives

## SIDES

8 each

**Butter-Roasted Cauliflower (V/N)**  
Parmesan, Hazelnut Pesto

**Truffle Mac & Cheese**  
Crispy Sourdough

**Cauliflower 'Wings' (VG)**  
BBQ Sriracha Dip

**Straight Cut Fries (V)**  
Seaweed, Sriracha Garlic Dip

**Sautéed Tuscan Kale (VG)**  
Baby Spinach, Garlic