

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



SEAFOOD

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

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

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

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

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

DESSERTS

- v **Bayswater's "Bounty Bar"**, 76% Dark Chocolate,
Coconut Sorbet 12

- VG/N **Hazelnut Praline Tart**, Chocolate Glaze,
Roasted Hazelnuts, 85% Dark Chocolate,
Vanilla Nice Cream 10

- v/N **Crunchy Choux Cream Puffs**, Choux Pastry,
Almond Crunch, Granny Smith Apples, Miso Caramel 10

- v **Mango & Passion Fruit Panna Cotta**, Granita,
Fresh Mango 10

- v **Strawberry Eton Mess**, Vanilla Cream,
Strawberry Coulis, Toasted Meringue 12

DESSERT WINES

	GLS 90ml
Disznoko Late Harvest 2017	13
Tokaj, Hungary	125ml
Moscato Riondo Oro Cuvée Excelsa N.V.	15
Veneto, Italy	

VG Vegan
V Vegetarian
N Contains nuts

Prices are subject to 10% service charge & GST