

DINNER

available from 1730

our menu is designed around sharing plates,
inspired by our water location and our love of australian produce
our chefs use this produce daily to create everything in house

SMALL

- oyster, natural, lime 6ea | half doz 29 | doz 49 gf
- tasmanian scallops, confit garlic oil, betel leaf 7ea gf
- lady jocelyn prawn, harissa 8ea gf
- flat bread, wattle seed, cultured butter 9
- muhammara, za'atar 12 gf
- warmed olives, confit garlic, rosemary 12 gf
- halloumi, harissa, brussel sprouts 12 gf
- hot smoked trout, aioli, fried capers, pickled onion, dill 19 gf
- squid, harif sauce, lemon 21 gfo
- pork belly, crackling, chipotle, charred corn salsa 21 gf
- beetroot gravlax salmon, brussel sprouts, pickled onion 18 gf
- ceviche kingfish, passionfruit, sesame, watercress 22 gf
- pulled duck, crispy skin, strawberry jalapeño jam 21 gf
- tropical crayfish, avocado, sourdough 44

LARGE

- roast vegetable ragout, chickpea, labneh 26 gf
- market fish, harissa, herb crumb MP
- half a roast chicken, aleppo, harif sauce 34 gf
- smoked beef short rib, chipotle 38 gf
- lamb shoulder, jus, harissa 38 gf

SIDES

- 9ea or three for 22
- chips, aioli
- chat potatoes gf
- pumpkin, za'atar gf
- brussell sprouts gf
- mixed leaf salad gf
- cherry tomatoes, labneh gf

DESSERT

- davidson plum, white chocolate, slow gin 15 gf
- wattle seed brûlée, macadamia crumb 15 gfo
- ginger & lime ice cream, strawberry & jalapeño jam, shortbread 15 gfo

we politely ask that there are no variations or substitutions with our dishes
we cater to all dietary requirements on request
for allergies or dietary requirements, please notify our waiters