

LUNCH

available from 1130 - 1430

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

MAIN

roast vegetable ragout, ras el hanout, chickpea, labneh, rustic loaf 26 gfo
market fish, chat potatoes, rocket & fried caper salad, tartare MP gf
angus burger, cheddar, cos lettuce, tomato, fry sauce, chips 30
half a roast chicken, aleppo, pumpkin, za'atar, spinach 39 gf
smoked beef short rib, chipotle, rustic slaw 40 gf
lamb shoulder, harissa, brussel sprouts, chat potato, jus 48 gf

SIDES

chips, aioli 5 | 10
mixed leaf salad 10 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