

our menu is designed around sharing plates.
inspired by our location and our love of mediterranean flavours,
our chefs use local produce daily to create everything in house.

join us for happy hour from 3 - 5pm every friday and saturday

half priced oysters
selected craft beers 7
house wines 7
cocktail of the week 15

BREAD + DIP

man'oushe 9
beetroot borani, camel feta 12 gf
muhammara, coriander 13 gf
smoked chickpea hummus, paprika 10 gf
three dips and man'oushe 22

SNACKS

oyster, natural, lime 6ea 3ea gf
oysters three ways ~ vermouth mignonette, natural, cucumber sorbet 21 gf
red claw crayfish, chilli butter 14ea gf
tasmanian scallop, swede purée, pickled black mustard 12ea gf
marinated olives + pickles 13 gf
aleppo marinade chicken wings, garlic labneh 19 gfo
hot smoked trout, smoked hummus, harissa tartare, pickles, focaccia 19
cumin salt squid, aleppo, aioli 18
chilli confit pork, puffed crackling, fennel, aleppo, fermented chilli 18 gf
harissa cured salmon, harissa tartare, pickles, cured yolk, tuscan kale 20 gf
freemantle octopus, aleppo, harif verde, baby corn, fermented chilli 27 gf
duck, crispy skin, spiced bbq sauce 19
kingfish ceviche, harif, grapefruit, pickled radish 23 gf
aubergine, ras el hanout, pomegranate, mejadra rice, camel feta 17 gf
fries, aioli 9

DESSERT

semolina cake, rose water, coffee, chocolate 15
toffee pudding, toffee sauce, hot honey comb 15
labneh ice cream, fermented berries, pistachio 15 gfo

we politely ask that there are no variations or substitutions with our dishes.
we cater to all dietary requirements on request, please notify our waiters of allergies.
a 15% surcharge applies on public holidays.