

WINTER

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.

BREAD + DIP

greek yogurt flat bread 11
rosemary + garlic focaccia, za'atar 11
olive tapenade, camel feta 14 gf
smoked tzatziki 14 gf
muhammara, macadamia 15 gf
three dips + focaccia or flat bread 24

SMALL

oyster, natural, lime 7ea | half doz 36 | doz 64 gf
oysters three ways ~ dill vinaigrette, natural, salsiccia 24 gf
red claw crayfish, chermoula 17ea gf
warmed olives 15 gf
bass strait scallops, bottarga, burnt butter, olive crumb 26 gf
kingfish ceviche, coconut, tequila, pickles, flat bread crisp 24 gfo
lemon pepper squid, micro basil, aioli 23
wings, pomegranate, smoked tzatziki, dukkah 24 gfo
hot smoked trout croquettes, romesco, aioli, parmesan crisp 25
fremantle octopus, corn puree, charred corn, nduja 39 gf
gin + tonic salmon, beetroot labneh, balsamic caviar, herb crumb 30 gfo

LARGE

beef short rib, slaw, red wine jus, zhoug 54 gf
tuscan pork belly, crackling, muhammara, spiced rum apple sauce 56 gf
aubergine, moroccan lentils, grana padano crumb 35
confit chicken, orange honey, cherry tomatoes, pomegranate 39 gf

SIDE

10ea or three for 26
fries + aioli
hot honey carrots gf
fennel + grapefruit gf
garlic rosemary chats gf
greek salad gf
lemon rice gf

DESSERT

red wine poached pear, ice cream, honeycomb 18 gf
labneh ice cream, sweet dukkah, berries 18 gf

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 1.3% - 2.5% surcharge applies on all card transactions. a 15% surcharge applies on public holidays.