



FRESHLY SHUCKED OYSTERS 4.2 each

Lime, mignonette

TURKISH BREAD 10

Olives, hummus

BURRATA 28

Bresaola, heirloom tomato, ciabatta, tapenade

FREMANTLE OCTOPUS 22

Chorizo, pumpkin, corn, almond

SOFT SHELL CRAB 28

Pickled onion, black vinegar, coriander

RISOTTO 32

Swiss brown, button & porcini mushrooms



SEASONAL GREENS 15

Evoo, sea salt

CRISPY FRIED ONIONS 10

Herb salt

HANDCUT CHIPS 12

Aioli

CHARRED BROCCOLINI 18

Orange, almonds

BATTERED SNAPPER 32

Handcut chips, green pea, tartare

FISH OF THE DAY MP

Broccolini, kipfler potato, pea, fennel

MOTTANAI LAMB SHOULDER 35

Zucchini, spinach, peas, ricotta

LINLEY VALLEY PORK BELLY 35

Beetroot, romesco, orange, spring onion



CHARGRILL

served with triple cooked chips, caramelised onion, jus

KILKOY EYE FILLET 150gm 44

KILKOY SCOTCH FILLET 350gm 48

SOUTHERN RANGES RIB 500gm 62



DESSERT

CRÈME BRULEE 15

Vanilla bean, pistachio biscotti

CHOCOLATE MOUSSE 15

Layered chocolate, raspberry, chocolate gelato

PEDRO & GELATO 15

Vanilla bean gelato, strawberries, Pedro Ximenez

All of our produce is purchased daily from the best local purveyors

We extend our thanks to our suppliers for their continued commitment to quality

PLEASE INFORM US OF ANY FOOD ALLERGIES AS SOME INGREDIENTS MAY NOT BE LISTED ON THE MENU

All credit cards are accepted, these attract a 1% surcharge / Public holiday attracts a 15% surcharge