

Shared Platters



CHEESE PLATE (FOR ONE)

Selection of Fine Australian & International Cheese
honeyed walnuts, banana & rosemary jam, green paw paw chutney, sea salt lavosh

\$36

COWELL OYSTERS

either: Natural or 3-Ways
Vietnamese, Pepperberry & Champagne mignonette,
Smoked salmon, crème fraiche & salmon pearls
(GF, NF) (A)

For 6 - \$36

For 12 - \$72

SEAFOOD PLATTER

A gourmet tour of
Chef's Seafood
(M)

For 2 - \$79

For 3 - \$118

Small Plates

PASPALEY PEARL MEAT CRUDO

\$22

tomato, lemongrass & jasmine
consommé, jicama wafers
(GF, DF, NF) (A)

VEGETABLE FRITTO MISTO

\$15

vegan aioli (DF, GF, NF, VEGAN)

CROCODILE LA LOT

\$19

betel leaf, seared crocodile mince, chilli,
ginger, coconut, peanuts (GF, DF, NF*)

SALTBUSH RUBBED EMU FAN FILLET CARPACCIO

\$19

Illawarra plum gastrique, pickled pear,
black garlic mayo, fried capers,
Grana Padano, croutons (GF*, DF*, NF)

NT FISH CEVICHE

\$19

baby lotus root, daikon, kaffir lime,
nước chấm, fresh herbs, fried lotus
root chips (GF, DF, NF) (A)

BUFFALO TARTARE

\$18

fried shallots, caperberry relish, preserved
lemons, focaccia crisps, parmesan mousse
(GF*, DF*, NF)

TEMPURA SCALLOPS

\$17

wasabi aioli (I)

CRUMBED JALAPEÑO POPPERS

\$16

stuffed with cream cheese, ranch dressing

BALINESE BEEF SKEWERS

\$16

peanut satay sauce (GF, NF)

GIN MARINATED OLIVES

\$12

(DF, GF, NF, VEGAN)

CHIPS

\$16

truffle aioli, tamarind
ketchup (GF, DF, NF)

DIETARY REQUIREMENTS

(GF) GLUTEN FREE

(GF *) dishes which can be made GLUTEN FREE

(DF) DAIRY FREE

(DF *) dishes which can be made DAIRY FREE

(NF) NUT FREE

(NF *) dishes which can be made NUT FREE

SEAFOOD COUNTRY OF ORIGIN LABELLING

(A) indicates Australian sourced Seafood

(I) indicates Imported Seafood

(M) indicates Mixed (Australian and imported seafood)

**Guests with a severe (anaphylactic)
allergy are required to complete a
Restaurant Allergy Acknowledgement
& Assumption Of Risk Form**

Wines by the Glass

150 ML POUR



SPARKLING

NV	Mc Guigan Zero Sparkling	South Eastern Australia	\$9
NV	Prosecco Riva dei Frati DOC	Veneto, IT	\$17
NV	Howard Park Petit Jete Brut	Great Southern, WA	\$19
NV	Taltarni "Cuvée Rosé	Pyrenees, VIC	\$18

WHITE WINE

NV	Mc Guigan Zero SauvignonBlanc	South Eastern Australia	\$9
2024	Alasia Moscato D'Asti	Asti, IT	\$14
2025	Vasse Felix Classic Dry White	Margaret River, WA	\$14
2024	Mandarossa Vermentino	Sicily, IT	\$15
2025	Tar & Roses Pinot Grigio	Central Victoria, VIC	\$16
2025	Mitchell Watervale Riesling	Clare Valley, SA	\$17
2025	Howard Park 'Flint Rock' Chardonnay	Great Southern, WA	\$19

RED WINE

NV	Mc Guigan Zero Rosé	South Eastern Australia	\$9
NV	McGuigan Zero Shiraz	South Eastern Australia	\$9
2026	Vasse Felix Classic Dry Dry Rosé	Margaret River, WA	\$14
2024	Tread Softly Grenache	Clare Valley, SA	\$14
2024	Vasse Felix Classic Dry Red Shiraz	Margaret River, WA	\$15
2025	Mr Riggs 'Outpost' Cabernet Sauvignon	Coonawarra, SA	\$16
2024	Mount Langi Ghiran 'Billi Billi' Shiraz	Bayindeen, VIC	\$17
2024	42 Degrees South Pinot Noir	Coal River, TAS	\$19

SURCHARGES

10% Surcharge: Saturday & Sunday dining
15% Surcharge: Public Holiday dining
Sorry, no split bills please