



COLD SEAFOOD

Sydney rock oysters (s)
Tiger prawns (s)
Braised Australian octopus, white beans,
roasted capsicum dressing (d, se, so, n, s)
Steamed mussels, clams, lemon grass, basil
& tomato medley (se, so, s)
Poached blue swimmer crab* (s)

ANTIPASTO / DIPS

Marinated Australian mixed olives (v, vg)
Jalapeno & pickled vegetables (v, vg)
Eggplant caponata (v, vg, n)
Spiced beetroot (v, vg)
Shaved Sopressa salami (np, d, nh)
Sliced pastrami (np, nh)
Homemade chickpeas hummus (v, vg)
Tzatziki (v, d, n)

SALADS / DRESSING

Grain mustard potato salad, dill (v, vg, n)
Glass noodle salad, pickled red chilli dressing,
& poached prawns (se, so, n, s)
Cabbage & kale slaw (v, vg, n)
Middle eastern cous cous salad (v, g, n)
Black bean & corn salad with lime dressing (v, vg, n)
Mixed leaf (v, vg)
French dressing (v, n, nh)
Ranch dressing (v, d, n, nh)
American cocktail sauce (v, n)
Marie Rose sauce (v, n)

BREAD / CRACKERS

Garlic & dill focaccia (v, n)
French baguette (v, vg, g, n)

CHEESE

Brie cheese (v, d)
Cheddar cheese (v, d)
House baked lavosh bark (v, vg, g, se, n)
Pear & ginger chutney (v, vg, n)

HOT COUNTER

Kaffir lime scented rice (v, se, so, n)
Vegetable egg fried rice (v, se, so, n)
Stir fried Hoikken noodles, Asian greens (v, g, se, so)
Wok tossed green beans, fried tofu button mushroom,
garlic flavoured soy sauce (v, vg, g, se, so, n)
Steamed carrots, herb salt (v, vg)
Balsamic glazed roasted vegetables (v, vg, n)
Baked red bliss potato, garlic, rosemary (v, vg, n)
Roasted pumpkin, maple, sage (v, vg)
Farfalle with Alfredo sauce, parmesan (v, vg, g, d)
Penne alla norma, salted ricotta (v, vgo, g, d)
Carrot & peas curry (v, vg)
Creole seafood curry, prawns, black mussels,
clams, coconut milk (v, n, s)
Grilled flathead with carrot, fennel & salsa verde (v)
"Greek style" grilled chicken thigh, lemon & oregano
Whole roast beef, mushroom sauce (np, v, contains alcohol)
Apple cider glazed turkey breast* (np, v, n)
Braised BBQ pork belly, cabbage miso glaze (np, v, se, so, s, nh)

DESSERTS

Chocolate Hazelnut Tart (v, g, d, n)
Sago, coconut milk, strawberry (v, vg)
Apple feuillantine (v, g, d, n)
Passionfruit coconut cream cake (g, d, n, nh)
Cookies & cream cheesecake (g, d, n, nh)
Peach & raspberry mousse (g, d, n, nh)
Carrot cake (v, vg, g, n)
Quinoa cocoa cake (v, g, d, se, n)
Matcha Tiramisu (v, g, d, n)

*Available Friday – Sunday only. Menu subject to change. Credit card surcharge 1.5%,
groups of 10 or more 10% gratuity, 10% Sunday surcharge and 15% public holiday surcharge.
v = vegetarian, vg = vegan, g = contains gluten, gf = gluten free, d = contains dairy, n = contains nuts,
s = contains shellfish, se = contains sesame, so = contains soy, np = not pescatarian, nh = not halal