

- SNACKS**
- Freshly-Shucked Irish Oysters** 33 (1/2 dozen), 6 (each)
  - Whipped Cod's Roe**, Crisp Flatbread 9
  - Chicken Liver Parfait**, Pickled Shallot, Toasted Sourdough 10
  - Crisp Calamari**, Lemon Garlic Sauce 12
  - VG **Spiced Piquillo Hummus**, Crisp Flatbread 8

- STARTERS**
- Beer-Battered Cod**, Shoestring Potato, Crushed Peas 19
  - Chargrilled Octopus Tentacle**, Smoked Roe, Gremolata, Borlotti Beans 22
  - Tuna Tartare**, Avocado, Lime Dressing, Crispy Shallot 19
  - Shellfish Bisque**, Hand-Picked Crab, Spiced Aioli, Garlic Croutons 18
  - v **Zucchini Carpaccio**, Gremolata, Chilli, Lemon 15
  - Slow-Cooked Lamb Shoulder**, Hand-Rolled Garganelli, Tomato, Parmesan, Rosemary 17

- MAINS**
- Roasted Barramundi**, Mussels, Leeks, Lovage, Shellfish Broth 35
  - Seafood Risotto**, Prawns, White Clams, Mussels, Chorizo, Squid, Tomato 37
  - Seared Stingray**, Beurre Noisette, Capers, Parsley, Lemon 32
  - Duroc Pork Chop**, Baked Kohlrabi, Apple, Radish, Chervil 35 (250g)
  - Slow Cooked Free-Roaming Chicken** (Breast & Thigh), Garlic Puree, Peas, Pencil Asparagus, Shallot, Lovage 30
  - Braised Ox Cheek**, Crushed Carrot & Swede, Beetroot, Beef Jus 36

**SHARING**

- Fisherman's Feast** 38 *per person* (min 2)  
Hand-rolled Linguine, Prawn, Mussel, Clam, Squid, Assorted Fish (& whatever else is in season), cooked with Seafood Stock & Tomato
- Chef's Seafood Platter** 45 *per person* (min 2)  
Grilled Prawn (2 pp), Beer-Battered Cod, Soft Shell Crab, Grilled Calamari, Mussels & Clams, Tuna Tartare, Oyster (2 pp), Onion Rings
- Grilled Grain-Fed Rib Eye** 78 (400g)  
Sautéed Greens, Fries



- Wild Red Snapper** (whole), Seaweed Salad 37 (600g)  
**Choice of cooking methods:**  
Grilled - Sea Salt, Herbs  
Grilled - Curry Spices, Scallion Yoghurt  
Baked Mediterranean Style - Olives, Capers, Cherry Tomatoes, Lemon  
Poached - Lemon Beurre Blanc

- SIDES**
- v/N **Butter-Roasted Cauliflower**, Parmesan, Hazelnut Pesto 10
  - v **Chargrilled Pumpkin**, Harissa Yoghurt, Pumpkin Seeds 9
  - v **Peas**, Shallot, Mint 9
  - v **Sautéed Tuscan Kale**, Baby Spinach, Garlic 12
  - v **Straight Cut Fries** 9  
Seaweed 'Shake It Till You Make It', Sriracha & Garlic Dip



# VEGETARIAN

## SNACK

VG **Spiced Piquillo Hummus, Crisp Flatbread** 8

## TO START

N **Butter-Roasted Cauliflower, Parmesan, Hazelnut Pesto** 10

**Chargrilled Squash, Harissa Yoghurt, Pumpkin Seeds** 9

N **Baked Beetroot, Hazelnut, Parmesan, Herbs** 15

## TO FOLLOW

**Baked Eggplant, Grilled Zucchini, Cracked Wheat, Olive, Tomato, Yoghurt** 23

**Aged Parmesan Hand-Rolled Linguine, Crispy Sourdough** 22

**Asparagus & Pea Hand-Rolled Linguine, Aglio Olio** 20

## SIDES

**Sautéed Tuscan Kale, Baby Spinach, Garlic** 12

**Straight Cut Fries** 9

Seaweed 'Shake It Till You Make It', Sriracha & Garlic Dip

## DESSERTS

- v **Bayswater's "Bounty Bar"**, 70% Chocolate Bar, Coconut Sorbet *12*
- v **Baked Apple**, Puff Pastry, Cinnamon, Toffee *12*
- v/N **Yoghurt Panna Cotta**, Cherries, Almonds *10*
- v **Whipped Strawberry Cheesecake**, Shortbread, Lemon *10*
- v **Mixed Berry Pavlova**, Chantilly Cream, Mint *12*

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### DESSERT WINES

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	<b>GLS</b> 90ml
<b>Disznoko Late Harvest 2015</b>	<b>13</b>
Tokaj, Hungary	
	125ml
<b>Moscato Riondo Oro Cuvée Excelsa N.V.</b>	<b>14</b>
Veneto, Italy	

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V Vegetarian  
N Contains nuts

*Prices are subject to 10% service charge & GST*