

- SNACKS**
- Freshly-Shucked Irish Oysters** 33 (½ 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*

DESSERT WINES

	GLS 75ml
Muscat Torbreck "The Bothie" 2012 Barossa Valley, Australia	18
	90ml
Disznoko Late Harvest 2015 Tokaj, Hungary	13
	125ml
Moscato Riondo Oro Cuvée Excelsa N.V. Veneto, Italy	14

V Vegetarian
N Contains nuts

Prices are subject to 10% service charge & GST