

SMALLS

freshly shucked sydney rock oysters : natural or chardonnay mignonette	4.5	g.d
grilled sourdough : white miso + garlic butter	5	v
house marinated olives : kaffir lime, garlic, lemon, parsley	9	g.d.v.e
our famous fish taco : west aus whiting, pico de gallo, lime aioli, cilantro	9	ga.va
house made chicken liver pate w grilled sourdough + caperberry salad	16	ga
flash fried lemon pepper calamari w harissa mayo, watercress, pickled chilli	18	ga.da
cumin + fennel spiced roasted cauliflower : beetroot hummus, wilted kale, sumac, almonds	16	g.d.v.e
king prawns w garlic + chilli, chorizo, cherry tomato, capers, lemon oil	22	ga

BIGS

our market fresh fish of the day	32	g.d
miso glazed atlantic salmon : shaved asparagus, pickled fennel, goats cheese, wasabi mousse + olive crumbs	32	da
pasta of the day : seasonal pasta of the day	28	varies
poke bowl : ponzu marinated tuna, aromatic farro, bean sprouts, kale, roasted butternut pumpkin, cherry tomatoes, 63 degree egg, lemon oil	25	g.d.va
classic fish and chips : kosciuzsko battered west aus whiting, shoestring fries, lemon, house made rustic tartare, lemon	28	da
beetroot carpaccio : roasted beets, coconut ricotta, fresh rocket, balsamic pearls	24	g.da.v.ea
wagyu beef burger : 200g wagyu patty, bacon, onion, american cheese, lettuce, tomato, aioli, house made tomato relish, waffle fries	25	
our delish fish burger : battered whiting, house tartare, lettuce, tomato, waffle fries	25	
scotch fillet roulade: stuffed w spinach + goats cheese, wrapped in prosciutto, confit potatoes, steamed dutch carrots, mustard brulee, burnt onion ash, red wine jus our chef recommends this to be served medium rare	38	

GARDEN + SIDES

shoestring fries : house made garlic aioli	9	g.da.v.ea
waffle fries : house seasoning, chilli aioli	12	g.da.v.ea
garden greens : mixed mesclun leaves, shaved carrot, tomatoes, pickled fennel, lemon oil	10 14	g.d.v.e
grilled broccolini: roasted pumpkin + toasted almonds	11	g.d.v.e

SHARE

grazing platter : house made chicken liver pate, sliced prosciutto, grilled chorizo, beetroot hummus, house marinated olives, grilled sourdough, two fish tacos	42
artisan cheese selection : poached pear, house bread, quiche paste, seasonal fruit	12 each 30 for three



wednesday = \$2 rose all day + night = \$15 burgers

thursday = love locals from 5pm = \$20 meals including house beer/wine + \$12 kids meal deal

friday = \$25 friyay cheese platter including two glasses house wine/bubbles

friday + saturday + sunday = live local acoustic music in the afternoons

every afternoon wed to sun = 4pm to 6pm = ash sunsets happy hour = \$5 house beer + wine + bubbles



our house is your house

we proudly have a heart + conscience + community : thank you for supporting us

we proudly support local producers and providores, people with disability, our environment and our local community



g : gluten free ga : gluten free available

d : dairy free da : dairy free available

v : vegetarian va : vegetarian available

e: vegan ea : vegan available

