



## to share.

<b>grilled sourdough</b> with evoo	8
<b>sydney rock oysters freshly shucked</b> 3 / 18 • 6 / 35 • 12 / 68	
• natural with alto chardonnay mignonette (gf) • rockefeller - herb butter, anise, garlic crumb	
<b>mixed • half or whole dozen</b>	
<b>toolunka creek olives</b> 12	
marinated in lemon myrtle, garlic and chilli (vg, gf)	
<b>white taramasalata</b> 15	
with charred sourdough	
<b>haloumi saganaki</b> 22	
seared in a cast iron pot and served with australian natives and seasonal fruit, macadamia crumb, honey and oregano (v)	
<b>prosciutto 24 month san daniele</b> 24	
extra virgin olive oil and caperberries	
<b>mozzarella di bufala</b> 25	
grilled peach, olive oil, hazelnuts and vincotto	
<b>salt &amp; szechuan pepper calamari</b> 22	
with yuzu aioli (gf)	
<b>wa octopus</b> 38	
chargrilled octopus skewers (2) with romesco, gremolata, toasted almonds and guindillas	
<b>hervey bay scallop ceviche (5)</b> 28	
in half shell with avocado sour cream, coriander and finger lime	
<b>king prawns (3)</b> 29	
char grilled king prawns with xo butter, shallots and lemon	
<b>charcuterie platter for 2</b> 40	
san daniele 24 month prosciutto, fennel salami, double cream brie, grana padano parmesan, house pickled vegetables and fresh peach, lavosh and toasted sourdough	

Please note no alterations to the menu. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs.  
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we can not guarantee that our food will be allergen free.  
Please let our waitstaff know if you have any allergies.

Cakeage \$3 per person • Corkage \$8 per bottle • No split bills • 10% Sunday Surcharge • 15% Public Holiday Surcharge • 1.5% Credit Card Surcharge  
VG = Vegan • V = Vegetarian • GF = Gluten Free • DF = Dairy Free



## mains.

<b>crab &amp; prawn spaghetti</b> white wine, chilli, garlic and pangrattato	38
<b>spring orecchiette &amp; pistachio pesto</b> zucchini blossoms, spring veg with pistachio pesto and ricotta salata (v)	33
<b>humpty doo crispy skin barramundi</b> grilled baby lettuce, french lentil vinaigrette, heirloom tomato and salsa verde (gf,df)	38
<b>steak frites</b> riverina angus sirloin 250g ms2 green leaf salad, skinny fries and chimichurri	44
<b>half chicken</b> marinated in oregano, garlic and lemon with a fennel, rocket and grilled zucchini salad	38
<b>rib eye tagliata 750g</b> roasted on the bone with rocket and aged parmesan salad allow minimum 30 minute	110

## sides.

<b>panzanella salad</b> cherry tomato, spanish onion, croutons, basil and stracciatella (v)	15
<b>charred seasonal greens</b> romesco, toasted almonds and lemon (vg, gf, df)	15
<b>green salad</b> evoo and lemon (vg,df)	12
<b>skinny fries</b> rosemary salt and aioli (vg, gf)	12

## dessert.

<b>eton mess</b> smashed meringue, chantilly cream, strawberries and mango in triple sec, passionfruit and mint	16
<b>chocolate fondant</b> served warm with french vanilla gelato, berries and hazelnut crumb	15
<b>affogato</b> double shot espresso, vanilla icecream, frangelico and biscotti	18
<b>toblerone crunch cocktail</b> frangelico, kahlua baileys and ice cream	23
<b>rbh gelato</b> chocolate, french vanilla, pistachio, cookies & cream, mango sorbet, lemon sorbet	6 per scoop

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