

group menu.

Tables of 10 or more | \$85 adults | \$35 kids under 12



share plates to start.

white taramasalata

with charred sonoma sourdough

toolunka creek olives

marinated in lemon myrtle, garlic and chilli (vg, gf)

salt and szechuan pepper calamari

with yuzu aioli (gf)

mains.

choose one from the following:

humpty doo crispy skin barramundi

grilled baby lettuce, french lentil vinaigrette, heirloom tomato and salsa verde (gf,df)

OR

steak frites

riverina angus sirloin 250g ms2 green leaf salad, skinny fries and chimichurri

OR

spring orecchiette & pistachio pesto

zucchini blossoms, spring veg with pistachio pesto and ricotta salata (v)

share.

panzanella salad

cherry tomato, spanish onion, croutons, basil (v)

dessert.

chocolate fondant

served warm with french vanilla gelato, berries and hazelnut crumb

OR

eton mess

smashed meringue, chantilly cream, strawberries and mango in triple sec, passionfruit and mint

kids under 12.

chicken schnitzel and chips scoop of gelato of choice

something more.

haloumi saganaki • 22

seared in a cast iron pot and served with australian natives and seasonal fruit, macadamia crumb, honey and oregano (v)

king prawns (3)

char grilled king prawns with xo butter, shallots and lemon

hervey bay scallop ceviche (5)

in half shell with avocado sour cream, coriander and finger lime

wa octopus • 38

skewered (2) octopus charred and served with salsa verde, guindillas and lemon (gf)

freshly shucked signature rock oysters • 6ea

natural with alto chardonnay mignonette (gf)

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 • V = Vegetarian • VG = Vegan • GF = Gluten Free