



SIGNATURE SPRITZ AND COCKTAILS

Double Raspberry Spritz	Malfy Rosa Wild Raspberry Tonic	18
Yuzu Spritz	Earp Distilling Limoncello Lime & Yuzu Soda	18
Margarita	Patron Cointreau Lime	22
Lychee Martini	Ketel One Vodka Scylla Lychee Liqueur Bianco Vermouth	22

WINE AND BEER

Veuve Clicquot Brut Yellow Label	Champagne	28
Magali Cotes De Provence	Rose	15
Great Northern	Super Crisp	11
Balter XPA	Pale Ale	12
Stella Artois	Premium Lager	12

STARTERS

Charred Sourdough	evoo (df vg v)	8
Sydney Rock Oysters	Freshly Shucked Natural Alto Chardonnay Mignonette (gf df)	7 EA
Sydney Rock Oysters	Freshly Shucked Kilpatrick Worcestershire Bacon (gf df)	8 EA
White Taramasalata	Charred Sourdough (df)	15
Smokey Eggplant Dip	Charred Sourdough (v vg df)	15
3 Cheese Pie (Tiropita)	Wild Flower Honey Toasted Sesame (v) Allow 20 Minutes	16

RBH SEAFOOD TASTING PLATE FOR 2 \$55

Oysters Natural Finger Lime	Pickled Ginger and Soy Mignonette
Scallops Tomato	Capsicum Red Onion Vinaigrette
Moreton Bay Bug Celery	Spring Onion Dill Salad Orange Segment
Octopus Pickled Onion	Sherry Thyme Vinegar Dressing
Smoked Salmon Dill	Capers

SMALL BITES

Fish Tacos	Beer Battered Fish	Pineapple and Bundaberg Rum Salsa Pickled Red Cabbage	Coriander Mayo (df)	2 For 26
Moreton Bay Bug Roll	Celery	Spring Onion Dill Mayo	Cos on a Brioche Roll	28
Haloumi Saganaki	Australian Natives	Grapes Macadamia Crumb	Honey Oregano (gf v)	24
Albacore Tuna Tartare				24
Salt N Szechuan Pepper Calamari	Yuzu Aioli (df gf)			22
Sizzling Garlic Prawns	Evoo	Garlic Tomato Chilli Charred Sourdough (df)		26
WA Octopus Skewers (2)	Romesco Salsa Verde	Toasted Almonds	Guindillas (df gf)	38
Hokkaido Scallops (5)	In half shell XO Garlic Butter	Pangrattato Spring Onion		30
King Prawns (3)	XO Butter	Chives Lemon (gf)		32

PASTA

Mushroom and Truffle Risotto	Shiitake Shimeji Flat Mushroom	Grana Padano Crispy Sage (v gf)	36
Crab and Prawn Spaghettoni	White Wine Cherry Tomato Chilli Garlic	Pangrattato	40
Lamb Ragu Pappardelle	Pomodoro Grana Padano	Crispy Sage	38
Moreton Bay Bug Spaghettoni	Bisque Saffron Cherry and Sundried Tomato	Garlic Thyme Butter	48

SEAFOOD

Beer Battered NZ Hoki Fish	Chips Tartare Lemon (df)	32
Humpty Doo Crispy Skin Barramundi	Pepperonata Capsicum Onion Tomato	Olives Capers Salsa Verde (gf, df) 38
Snapper Fillet	Burnt Butter Lemon	Caper Noisette 38
Cioppino Seafood Stew	Mussels Prawns Calamari Fish	Scallops Pomodoro Charred Sourdough (df) 45

MAINS

Steak Frites 300g Grain finished Black Angus MSA MB2+ Striploin	Chimmi Churri Fries (gf df)	48
Lamb Backstrap Skewers (3)	Confit Garlic Labne Lemon (gf)	44
Chargrilled Crispy Skinned Chicken Breast	Oregano Garlic Chilli Oil	Smokey Eggplant Dip (gf df) 36

BEACHSIDE CLASSICS

Angus Beef Burger	Tomato Cos American Cheese Pickles	Onion Mustard Tomato Sauce Fries	30
Steak Sandwich	Scotch Fillet Cos Tomato	Caramelised Onion Dijon Aioli Fries (df)	30
Goddess Salad	Kale Maple Roast Pumpkin Quinoa Kombu Pomegranate	Edamame Green Goddess Dressing Roast Almonds (vg gf v df)	24
Add Chicken 8	Haloumi 7	Avocado 4	
Poke Bowl	Albacore Tuna Soy Ginger and Chilli Marinade	Carrot Cucumber Kimchi Edamame Brown Rice	Pickled Cabbage Sesame Dressing (gf df) 30

SIDES

Village Salad	Feta Cucumber Roma Tomato Olive Capers Onion	Radish Dill Capsicum Red Wine Vinegar EVOO Oregano (v)	22
Heirloom Tomato Salad	Stracciatella Basil Sumac	Pita Crisps (v)	18
Charred Market Greens	Romesco Toasted Almonds	Lemon (vg gf df v)	15
Skinny Fries	Rosemary Salt Garlic Aioli (gf v df)		12
Twice Cooked Crispy Chats	Garlic Oil Parsley Flaked Salt (gf df v vg)		14

DESSERT

White Chocolate Crème Brulee	Pistachio Biscotti (v)	16
Warm Chocolate Fondant	French Vanilla Gelato	
Berries	Hazelnut Crumb (v)	16
Bougatsa	Custard filled Filo	
Vanilla Syrup	Pistachio Crumb (v)	14
Affogato	Double Shot Espresso	
Vanilla Ice Cream		
Frangelico	Biscotti (v)	20
Toblerone Crunch Cocktail	Baileys	
Kahlua	Frangelico	23
RBH Gelato		
Chocolate	French Vanilla	
Pistachio		
Cookies and Cream	Mango Sorbet	
Lemon Sorbet (v)	8 per scoop	

Please allow for longer wait times during busy period. 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% Weekend Surcharge • 20% Public Holiday Surcharge • 1.5% Credit Card Surcharge • VG = Vegan • V = Vegetarian • GF = Gluten Free • DF = Dairy Free**





BANQUET DINING TABLES OF 2 OR MORE | \$85 PER HEAD

STARTERS

White Taramasalata Charred Sourdough (df)
3 Cheese Pie (Tiropita) Wild Flower Honey Sesame (v)
Salt N Szechuan Pepper Calamari Yuzu Aioli (df gf)

MAINS

Humpty Doo Crispy Skin Barramundi Pepperonata Capsicum Onion
Tomato Olives Capers Salsa Verde (gf, df)

OR

Steak Frites 300g Grain finished Black Angus MSA MB2+ Striploin
Chimmi Churri Fries (gf df)

OR

Chargrilled Crispy Skinned Chicken Breast Oregano Garlic
Chilli Oil Smokey Eggplant Dip (gf df)

SIDES

Twice Cooked Crispy Chats Garlic Oil Parsley Flaked Salt (gf df v vg)
Heirloom Tomato Salad Stracciatella Basil Sumac Pita Crisps (v)

DESSERT

Bougatsa Custard filled Filo Vanilla Syrup Pistachio Crumb (v)

ADD OUR FAVOURITES

Sydney Rock Oysters Freshly Shucked Natural Alto Chardonnay Mignonette (gf df) 7 EA
Haloumi Saganaki Australian Natives Seasonal Fruit
Macadamia Crumb Honey Oregano (gf v) 24
King Prawns (3) XO Butter Chives Lemon (gf) 32
Hokkaido Scallops (5) In half shell XO Garlic Butter Pangrattato Spring Onion 30
WA Octopus Skewers (2) Romesco Salsa Verde Toasted Almonds Guindillas (df gf) 38

**BOOK YOUR
NEXT PRIVATE
FUNCTION**

FOR MORE INFO

