

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 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

Mozzarella Di Bufala Grilled Peach Olive Oil Hazelnuts Vincotto (v gf) Add Prosciutto 26 7

RBH SEAFOOD TASTING PLATE FOR 2 \$70

4 Oysters Natural Finger Lime Pickled Ginger Soy Mignonette

Scallops Ceviche Avocado Sour Cream Coriander

Moreton Bay Bug Celery Spring Onion Dill

Salad Orange Segment

Octopus Pickled Onion Sherry Thyme Vinegar Dressing

Smoked Salmon Dill Capers Onion Radish

Tuna Sashimi Soy Sesame

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

Tuna Tartare Dijon Cucumber Capers Avocado Radish Evoo Crackers (df) 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 Ceviche (5) In half Shell Avocado Sour Cream Coriander (gf) 30

King Prawns (3) XO Butter Chives Lemon (gf) 32

PASTA

Crab and Prawn Spaghettoni White Wine Cherry Tomato Chilli Garlic Pangrattato 40

Winter Vege Pesto Orecchiette Seasonal Greens Pesto Cream Ricotta Salata Toasted Pine Nuts (v) Add Chicken Tenderloin 35 8

Lamb Ragu Pappardelle Crispy Sage Grana Padano 38

Moreton Bay Bug Spaghettoni Bisque Saffron Cherry and Sundried Tomato Garlic Thyme Butter 48

Gluten Free Pasta add 5

SEAFOOD

Beer Battered NZ Hoki Fish Chips Tartare Lemon (df) 32

Crispy Skin Barramundi Pepperonata Capsicum Onion Tomato Olives Capers Salsa Verde (gf, df) 38

Snapper Fillet Burnt Butter Lemon Caper Noisette (gf) 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 v df) 24

Add Chicken 8 Haloumi 7 Avocado 4

Poke Bowl Tuna Sashimi Soy Ginger and Chilli Marinade Carrot Cucumber Kimchi Edamame Brown Rice Pickled Cabbage Sesame Dressing (df) 30

SIDES

Village Salad Feta Cucumber Roma Tomato Olive Capers Onion Radish Dill Capsicum Red Wine Vinegar EVOO Oregano (v gf) 22

Tomato Salad Stracciatella Basil Sumac Pita Crisps (v) 18

Charred Market Greens Romesco Toasted Almonds (vg gf df v) 15

Skinny Fries Rosemary Salt Garlic Aioli (gf v df vg) Add truffle oil and parmesan 12 3

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 Please note lunch sittings are for 2 hours unless you are a group of 8 or more.

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

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)
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 Ceviche (5) In half Shell Avocado Sour Cream Coriander 30
WA Octopus Skewers (2) Romesco Salsa Verde Toasted Almonds Guindillas (df gf) 38

BOOK YOUR NEXT PRIVATE FUNCTION

FOR MORE INFO



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