

SIGNATURE SPRITZ AND COCKTAILS		
double raspberry pink gin 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 vermouht	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)	9
Sydney Rock Oysters Natural freshly shucked, alto chardonnay mignonette (A, GF, DF)	7 Each
Sydney Rock Oysters Kilpatrick freshly shucked, worcestershire, bacon (A, GF, DF)	8 Each
White Taramasalata charred sourdough (DF)	16
Smokey Eggplant Dip charred sourdough (V, VG, DF)	16
Tiropita (Handmade 3 Cheese Pie) wild flower honey, toasted sesame (V) allow 20 minutes	16
Mozzarella Di Bufala grilled peach, olive oil, hazelnuts, vincotto (V, GF) add prosciutto • 8	26

RBH SEAFOOD TASTING PLATE FOR 2 (GF, M)	\$70
4 oysters, natural, 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 nz hoki, pineapple and bundaberg rum salsa, pickled red cabbage, coriander, mayo (DF, I)	2 For 26
Lobster Roll celery, spring onion, dill mayo, cos on a brioche roll (I)	30
Haloumi Saganaki australian natives, grapes, macadamia crumb, honey, oregano (GF, V)	24
Tuna Tartare dijon, cucumber, capers, avocado, radish, evoo, crackers (DF, A)	26
Salt & Szechuan Pepper Calamari yuzu aioli (DF, GF, I)	24
Sizzling Garlic Prawns evoo, garlic, tomato, chilli, charred sourdough (DF, I)	26
WA Octopus Skewers (2) romesco, salsa verde, toasted almonds, guindillas (DF, GF, A)	38
Hokkaido Scallops Ceviche (5) in half shell, avocado, sour cream, coriander (GF, I)	30
King Prawns (3) xo butter, chives, lemon (GF, A)	32
PASTA	
Crab and Prawn Spaghettoni white wine, cherry tomato, chilli, garlic, pangrattato (M)	40
Spring Vege Pesto Orecchiette seasonal greens, pesto cream, ricotta salata, toasted pine nuts (V) add chicken tenderloin • 8	35
Lamb Ragu Pappardelle crispy sage, grana padano	38
Moreton Bay Bug Spaghettoni saffron, cherry and sundried tomato, garlic, thyme butter, bisque (M) gluten free pasta • add 5	48
SEAFOOD	
Beer Battered Fish & Chips nz hoki, tartare, lemon (DF, I)	34
Crispy Skin Barramundi pepperonata, capsicum, onion, tomato, olives, capers, salsa verde (GF, DF, A)	38
Snapper Fillet nz line caught snapper, burnt butter, lemon, caper, noisette (GF, I)	38
Cioppino Seafood Stew mussels, prawns, calamari, fish, scallops, pomodoro, charred sourdough (DF, M)	45

MAINS

Steak Frites 300g grain finished black angus msa mb2+ striploin, chimichurri, 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)	32
Goddess Salad kale, maple roast pumpkin, quinoa, kombu, pomegranate, edamame green goddess dressing, roast almonds (VG, V, DF) add chicken • 8 haloumi • 7 avocado • 5	26
Poke Bowl tuna sashimi, soy, ginger & chilli marinade, carrot, cucumber, kimchi, edamame, brown rice, pickled cabbage, sesame dressing (DF, A)	32
SIDES	
Village Salad feta, cucumber, roma tomato, olives, capers, onion, radish, dill, capsicum, red wine vinegar, evoo, oregano (V GF)	22
Heirloom Tomato Salad stracciatella, basil, sumac, pita crisps (V)	18
Charred Market Greens romesco, toasted almonds (VG, GF, DF, V)	16
Skinny Fries rosemary salt, garlic aioli (GF, V, DF, VG) add truffle oil and parmesan • 3	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 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)	22
Toblerone Crunch Cocktail baileys, kahlua, frangelico	23
RBH Gelato	8 Per Scoop
chocolate, french vanilla, pistachio, cookies and cream, mango sorbet, lemon sorbet (V)	



BANQUET DINING



TABLES OF 4 OR MORE | \$85 PER HEAD

STARTERS

White Taramasalata

charred sourdough (DF)

Tiropita (Handmade 3 Cheese Pie)

wild flower honey, toasted sesame (V)

ENTREE

Salt N Szechuan Pepper Calamari

yuzu aioli (DF, GF, I)

MAINS

Crispy Skin Barramundi

pepperonata, capsicum, onion, tomato, olives, capers, salsa verde (GF, DF, A)

OR

Steak Frites

300g grain finished black angus msa mb2+ striploin, chimichurri, 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 Natural

freshly shucked, alto chardonnay mignonette (GF, DF, A)

Haloumi Saganaki

australian natives, grapes, macadamia crumb, honey, oregano (GF, V)

King Prawns (3)

xo butter, chives, lemon (GF, A)

Hokkaido Scallops Ceviche (5)

in half shell, avocado, sour cream, coriander (GF, I)

WA Octopus Skewers (2)

romesco salsa verde, toasted almonds, guindillas (DF, GF, A)

7 Each

24

32

30

38

PRIVATE DINING & FUNCTIONS

Host your next event at one of Southern Sydney’s newest waterfront restaurants. Enjoy lunches watching the waves gently lapping the shore and dinners gazing at city lights.

Our modern European style menu and drink selection will take you and your guests on a sensory escape to the sunny mediterranean coast.

Perfect for a seated or cocktail style event.

FOR MORE INFORMATION & BOOKINGS



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

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

I = Imported • M = Mixed • A = Australian

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