



Dinner Share Plates

Our share plates are small Tapas dishes designed to share; we recommend 3 dishes p.p

SHARE PLATES

Parafield marinated olives (v) *	10
Housemade ricotta grilled focaccia local truffle honey (v) *	14
Stracciatella Nan's tomato relish grilled housemade focaccia (v) *	22
½ Doz Jim Wild Sydney Rock natural oysters local finger lime lemon(6) *	32
Mushroom arancini garlic mayo grated parmesan (4) (v) *	15
Miso glazed eggplant spring onion puffed rice (v) *	16
Tempura zucchini flowers ricotta smoked mozzarella local honey (2) (v) *	18
Char-grilled Tilba haloumi mint sauce citrus honey (v) *	20
Tempura local fish tacos jalapeño mayo lettuce pico de gallo (2) *	18
Local Kingfish ceviche avocado corn chili lime dressing wontons *	20
Local kingfish sashimi smoked mayo black vinegar dressing*	20
Spanner crab meat crispy wonton pomelo salad chilli lime sauce	22
Chicken dumplings black vinegar sauce (5)	16
Pork belly bao buns pickled cucumber coleslaw kewpie mayo (3)	26

LARGER PLATES (please allow 20-30 min cooking time)

Satay chicken thighs satay sauce hot chips	34
Slow cooked wagyu brisket caramel broth Asian herbs *	34
Char-grilled wagyu beef teriyaki hot chips *	40

DESSERT + CHEESE

Vanilla pannacotta macerated strawberries caramelised white chocolate raspberry *	14
Sticky date pudding toffee sauce peanut praline vanilla ice-cream	14
Flourless chocolate cake chocolate ganache brownie ice-cream	15
Your selection of two cheeses (below), housemade lavosh & preserve: (for 2 pax)	
- Fromage Triple Cream Tilba Vintage Cheddar Blue Truffle Pecorino Goat	22

Children (ages 3-12yrs)

Cheesy Pizza (tomato & cheese) Crispy Chicken & Chips Cheeseburger & Chips	14
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Gluten Free * (or can be adjusted to be G.F) | Fully Licensed (No BYO) | Kids Meals Available | Please advise us of your food allergies when ordering

PLEASE NOTE – THIS IS A SAMPLE MENU ONLY

OUR MENU ITEMS ALTER ON A WEEKLY BASIS AS OUR CHEFS USE SEASONAL LOCAL PRODUCE



\$65 FEED ME MENU

No need to order for your table, let us feed you.
Enjoy nine of our favourite share plates as a set menu.

Stracciatella - chilli relish | housemade focaccia (v)

Miso Glazed Eggplant - spring onion | puffed rice (v)

Local Kingfish Ceviche - chili lime dressing | avocado | fried wonton

Brisket Dumplings - black vinegar dressing

Barramundi Croquette - tartare sauce

Tempura Zucchini Flowers - ricotta smoked mozzarella | local honey

Slow Cooked Lamb Shoulder - hummus | zaatar

Carribean Chicken - pineapple salsa | lime mayo | pita

Whipped Pastry Cream - caramelised white chocolate | raspberry

\$65 p/p | min 2 guests | all guests on table must partake

Changes can not be made to this menu as it is a set menu with items being prepared well in advance.
Guests with dietary needs or food allergies, please allow us to help you order from the Share Plate Dinner Menu

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