



## 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
Crispy polenta chips   grated truffle pecorino   tomato relish (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 sashimi   smoked mayo   black vinegar dressing *	20
Local kingfish ceviche   avocado   corn   chili lime dressing   wontons *	20
Chicken dumplings   black vinegar sauce (5)	16
Housemade wagyu bresaola   horseradish cream   focaccia   cornichons	20
Wagyu beef carpaccio   rocket dressing   pinenuts   parmesan *	20
Beef sliders   pickle   cheese   housemade buns (3)	24
Pork belly bao buns   pickled cucumber   coleslaw   kewpie mayo (3)	26

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

Kingfish collar   teriyaki sauce   crispy shallots (2)	28
Satay chicken thigh   satay sauce   lime *	38
Char-grilled wagyu beef   teriyaki   hot chips *	40

### DESSERT + CHEESE

Trio of housemade sorbet   mango   peach   superfood berry *	15
Vanilla pannacotta   BBQ pineapple   candied Sassafras chestnuts   mint *	15
Sticky date pudding   toffee sauce   almond praline   vanilla ice-cream	15
Flourless chocolate cake   chocolate brownie ice-cream   whipped vanilla custard *	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) | 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.

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**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

**Caribbean Chicken** - pineapple salsa | lime mayo | pita

**Whipped Pastry Cream** - caramelised white chocolate | raspberry

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**\$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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