

ad lib

SOMETHING

MORE SERIOUS

available lunch and dinner

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11:00 - 23:00

STARTERS

Garlic and Herb Bread

On toasted ciabatta. 80

Tomato Bruschetta

With spanish onions and basil. 250

Oysters (Coffin Bay Oysters)

Available Friday 5 PM onwards

Sat/Sun/Mon all day. Varieties depending on availability. Served natural, with mignonette

1 Dozen. 1,690

1/2 Dozen. 900

Selection of Antipastis

To share. Roast artichokes, semi dried tomatoes, grilled zucchini, feta stuffed olives and toasted sourdough. 750

Add Smoked Salmon +125

Add Prosciutto. +125

ENTRÉE

Seared Scallops

With Jerusalem artichoke purée and chips. 350

Slow Cooked Pork Belly

Creamed leeks, raisin purée and apple. 380

Gnocchi

Sage, hazelnuts and brown butter. 280

Fish and Chip

Beer battered dory with paprika, French fries and tartar sauce. 360

Seafood Hotpot

Prawns, mussels, fish of the day, tomato, parsley, saffron and creme fraiche. 350

Spicy Black Mussel

Spicy sautéed black mussels in white wine, onion, basil and tomato. 420

MAINS

Choose meat, side and sauce. Additional sides and sauce will cost extra.

FROM THE LAND

Jack's Creek Wagyu

Tenderloin MBS 4/5. 1,900

Blackmore's Wagyu

Slow cooked beef brisket. 1,100

Salt Bush Lamb

Roasted rack 1,450

Slow Cooked Shoulder 920

Marinated Chicken Breast 480

Kurobuta Pork Cutlet 650

FROM THE SEA

Atlantic Salmon 650

Local Sea Bass 490

SIDES

+80 for extra sides

Rocket Pear and Parmesan Salad

Caesar Salad

Steamed Green Beans, Broccolini
With almonds and semi dried tomatoes

Truffle Shoestring Fries
Pecorino and parsley

Sweet Potato Mash

Pickled Shallot and Sautéed Mushroom

SAUCES

Bearnaise
Red Wine
Creamy Mushroom
Lemon Butter
Chimichurri

Prices subject to 7% VAT and 10% service charge.