

t h i n g s t o e a t

Marinated Olives, Feta, Pickles (d*,v)	14
Salami Plate	15
Focaccia <i>Whipped Spring Onion Garlic Butter</i> (g,d*,v)	8ea
Baked Scallop <i>Laksa Butter</i> (s,d,g,I)	13ea
Fremantle Octopus Skewer <i>Chorizo, Paprika Aioli</i> (s,e*,A)	15ea
Potato Rosti <i>Crab & Dill</i> (s,e,g,M)	13ea
NSW Tuna Tartare <i>Smoked Oyster Cream, Cracker</i> (g,s,d,A)	14ea
House Chowder <i>Clams, Prawns, Mussels, Scallops</i> (s,g,d,I)	34
Lobster Jaffle <i>Bechamel, Lobster Bisque Dip</i> (g,s,d,I)	28
Cos Lettuce <i>Anchovy Dressing, Pangrattato</i> (e,g*,d)	14
Fries <i>Old Bay Spice, Confit Garlic</i> (e*)	13

Contains: (d)dairy (g)gluten (e)eggs (s)shellfish (*)can be removed (v)can be vegan
Seafood Origin: (A)Australia (I)Imported (M)Mixed

Please let our wait staff know if you have any allergies or dietaries.
While our kitchen team takes special care when preparing your dishes we cannot guarantee the absence of eggs, nuts, soy, milk, wheat, fish and shellfish.

All card payments will incur a 1.76% transaction fee Sundays and Public Holidays incur a 15% surcharge.

fermented things

APERITIF

Available neat, on ice with lemon or tall
with soda.

Lillet Blanc Aperitif	14
I Think Manzanilla Sherry	19
Henriques Extra Dry Madeira	14
Fot-li Rojo Vermouth	12

SPARKLING

Tarot Prosecco	14 70
<i>Glera 'NV South Australia</i>	
Quealy Splendido	97
<i>Moscato Giallo '22 Mornington</i>	
Dormilona Cherub Pet Nat	105
<i>Chenin Blanc '25 Margaret River</i>	
Nadeson Collis Rose de Saignee	200
<i>Pinot Blend '20 Geelong</i>	
Turon Blanc De Noir	19 100
<i>Pinot Blend 'NV Adelaide Hills</i>	
Garagiste Cuvee De Coeur	140
<i>Pinot Noir '22 Mornington</i>	
Perrier Jouet Grand Brut	32 195
<i>Chardonnay Pinot Noir Meunier 'NV Champagne</i>	
Larmandier Bernier Latitude	315
<i>Chardonnay 'NV Champagne</i>	
Perrier Jouet Belle Epoque	650
<i>Chardonnay Pinot Noir Meunier '13 Champagne</i>	

WHITE

Crabtree Estate Riesling	15 75
<i>Riesling '25 Clare Valley</i>	
Jo Landron La Louvetrie	110
<i>Melon Blanc '23 Muscadet Serve et Maine</i>	
Little Reddie Dash Farms Blanc	84
<i>Riesling, Pinot Gris, Chardonnay '24 Bendigo</i>	
Vinteloper GRZZAH	16 80
<i>Gewurztraminer Riesling '24 Adelaide Hills</i>	
Il Cattivo Fiano	75
<i>Fiano '24 Langhorne Creek</i>	
Domaine Gaisot Aligote	140
<i>Aligote '23 Burgundy</i>	
Cep by Cep Blanc	112
<i>Chenin Blanc '24 Loire Valley</i>	
Lethbridge Pinot Gris	18 93
<i>Pinot Gris '25 Geelong</i>	
Salvard Sauvignon Blanc	84
<i>Sauvignon Blanc '24 Loire</i>	
Domaine Gueguen Chablis	185
<i>Chardonnay '24 Burgundy</i>	
Byrne Farm Chardonnay	18 92
<i>Chardonnay '25 Orange</i>	

SKIN CONTACT & ROSE

MDI Ribolla Gialla	15 79
<i>Ribolla Gialla '24 Mildura</i>	
Ravensworth Seven Months	110
<i>Pinot Gris Gewurztraminer Riesling '22 Canberra</i>	
Pyramid Valley Orange	140
<i>Pinot Gris Sauvignon '23 North Canterbury</i>	
Havilah Rose	16 82
<i>Pinot Noir '24 Tamar Valley</i>	
Coeur Clementine Rose	110
<i>Grenache Blend '23 Provence</i>	

RED

Blind Corner Nouveau	17 84
<i>Shiraz '22 Margaret River (Chilled Red)</i>	
Future Perfect House Wine	93
<i>Pinot Noir '24 Coal River Valley (Chilled Red)</i>	
Jauma Like Raindrops	98
<i>Grenache '25 McLaren Vale (Chilled Red)</i>	
Two Tonne TMV Pinot Noir	20 100
<i>Pinot Noir '25 Tamar Valley</i>	
La Grosse Pierre Chiroubles	140
<i>Gamay '23 Beaujolais</i>	
Suerte del Marqués 7 Fuentes	115
<i>Listán Negro '21 Canary Islands</i>	
Dormilona Malbec	17 85
<i>Malbec '25, Margaret River</i>	
Un Air de Remejeanne	105
<i>Grenache Syrah '23 Cotes Du Rhone</i>	
Il Cattivo Grenache	16 80
<i>Grenache '24 McLaren Vale</i>	
Bondar Nero D'Avola	89
<i>Nero D'avola '24 McLaren Vale</i>	
Pueyo Tellus Vinea	118
<i>Merlot Cab Franc '22 Bordeaux</i>	

BEERS

Peroni Red Lager 4.7% Italy	12
Capital Coast Ale 4.3% ACT	15
Bentspoke Crankshaft IPA 5.8% ACT	17
Breheeny Bros Stout 6.2% VIC	16
Hills Cloudy Cider 5% SA	14
Hiatus Lager Ale Non-Alc	11