

ENTREE

Potato and rosemary sourdough with butter 5.5

Crudités 14

A selection of raw seasonal vegetables with a pepper and miso dip

Half a Dozen Oysters 20

With lemon and tabasco

Korean Fried Cauliflower 15

Served in a sweet and spicy sauce with peanuts and coriander

Local Salt and Pepper Calamari 16 /26

Spring onion, fresh chilli, and aioli

Tuna Nicoise 16/26

Pepper crusted with red oak lettuce, potato, green beans, olives, quail egg, and a preserved lemon dressing

House Cured Beetroot Salmon 19

Raw pickled Vegetables and Drysdale Goats cheese

Peppered David Blackmore 9+ Wagyu Carpaccio 18

Truffle aioli, crispy garlic, pecorino and rocket

Charcoal Crumbed Prawns 19

Crispy fried prawns with Watermelon, purslane, mint, feta and olive oil

Chilled Seafood Platter 58

Oysters, prawns, pepper crusted tuna, cured salmon, ceviche, tabasco, aioli, and fresh lemon

MAIN

Fish and Chips 28

Battered Blue Grenadier, salad, chips and tartare

Local Sea Bounty Mussels 26

With garlic, corn, tarragon, cream and sourdough

Spaghetti with Avocado Pesto 26

Zucchini noodles and crispy basil

Moroccan Chicken Salad 30

With labneh, orange, beetroot and mint

Baby Snapper Fillet 33

With spring beans, Persian feta, almonds and dill

Beef & Lobster Burger 32

David Blackmore Wagyu patty, lobster tail, tarragon aioli, brie, lettuce, buttermilk bun

Lamb Backstrap 34

Herb stuffing, baby turnips, asparagus, and lemon scented jus

200gm O'Connor Pasture Fed Eye Fillet 39

With potato dauphinoise, baby carrots, roasted onion and seeded mustard butter

SIDES

Crunchy Fries 9

Mixed Greens Salad 6

Mixed Seasonal Leaves 6

AT THE HEADS

DESSERTS

Coconut and Mango Panna Cotta 12
With pineapple, lychee and mint granita

White Chocolate and Rose Mousse Compote 12
With strawberry and rhubarb compote, and pistachio crumb

Chocolate Creme Brûlée 14
With Timboon honeycomb ice cream

Baked Charlestown Brie 25
With truffle honey, crispy rosemary and mini bread loaf