

Malted dinner roll, house cultured butter	5ea
Grilled olives, fried onion	9
Pickled potatoes	5
Devilleed mussel	7ea
Hand filleted & cured sardines, guindillas	14
King prawn sambo	14
Roy's cheese platter, accompaniments	27
Daily crudo, preserved yuzu, hot mustard	26
Steak tartare, Roy's sauce, "french fries"	26
Charred cucumber, farmer's cheese, pearl onion, dill	22
BBQ zucchini, almond, green mango, herbs	24
Risoni, kale, walnut, red sauce	28
Grilled market fish, anchovy, tomato, fennel	47
Roast lamb, silverbeet, olive, caramelised yoghurt	52
Midori splice-cream	9
Banana crème caramel	14

SET MENU (7+ pax ~ \$69 p/p)

Malted dinner roll, house cultured butter
(GFO)

Grilled olives, fried onion (GF.DF)

Daily crudo, preserved yuzu, hot mustard
(GF.DF)

Steak tartare, Roy's sauce, "french fries"
(GF.DF)

Roast lamb, silverbeet, olive, caramelised
yoghurt (GF.DFO)

Shaved fennel & zucchini salad, herbs (GF.DF)

Midori splicecream

(GF.DF)

**Dishes subject to change due to seasonal
availability**

**Vegetarian and vegan set menus also available
upon request**