

-- SNACKS OR SHARE --

house marinated verdale estate olives V/GF/VG	12
smoked almonds V/GF/VG	11
pistachio in shells V/GF/VG	11
oysters mignonette lemon GF/DF	half 36 dozen 72
oysters kilpatrick GF/DF	half 38 dozen 76
lobster roll	22
crunchy prawn nori taco ⁽²⁾	20
sushi rice tobiko spicy thousand island GF	
sour dough bread w red miso butter V/*DF/*VGO add house made dips + 8	17
calamari lightly fried w lemon pepper & aioli GF/DF	24
burrata fresh citrus, pickled fennel jam & fig leave oil GF/V add wood fired bread + 7	25
salumi board prosciutto di parma, bresaola, soppressata, jamon serrano, cornichons, guindillas, wood fired bread add meredith goats cheese + 7	45
grilled queensland king prawns ⁽²⁾ chorizo, chilli butter	32
kingfish sashimi	26
green nam jim, pomelo, coconut milk, micro herbs GF/DF	
pier fried chicken w kewpie mayo GF	22

COASTAL TASTING MENU

100

serves 2

oysters | mignonette | lemon

crunchy prawn nori taco | sushi rice | tobiko | spicy thousand island

lobster roll

kingfish sashimi | green nam jim | pomelo | coconut milk | micro herbs

no variations

-- PASTA & RISOTTO --

bay bug linguine avruga caviar, garlic, chilli, fragrant seafood sauce	45
wagyu spaghetti bolognese slow cooked w parmesan	32
spicy vodka rigatoni nduja, buffalo mozzarella, creamy sugo	39
summer risotto rocket pesto, zucchini ribbons, garden peas, semi dried tomato, goats feta V/GF/*VGO	34

-- WOOD FIRED PIZZA --

spicy tiger prawn san marzano tomatoes, fior di latte, garlic, chilli, lemon zest, rocket	34
margherita san marzano tomatoes, fior di latte, fresh basil v	26
capricciosa san marzano tomatoes, fior di latte, leg ham, olives, mushrooms, anchovies	30
prosciutto san marzano tomatoes, 12mth prosciutto di parma fior di latte, rocket	34

*GF pizza base +4 *VG cheese +4

-- LARGE PLATES --

portarlinton chilli mussels ^(1/2 kg) spicy tomato broth served w fries & bread	35
fish & chips soda battered flake fillets served w house made tartare & chips	40
fish of the day <i>today's catch</i>	m/p
bird <i>today's poultry</i>	m/p
slow cooked lamb shoulder hommus, mint chimichurri, cucumber, garden peas GF	44
wagyu beef burger bacon, cheese, pickles, burger sauce & fries	30
roasted cauliflower woodfired, cashew nut cream, quinoa, cranberry VG/V/GF/DF	34

JOSPER CHARCOAL GRILL

300g porterhouse GF 57

**o'connor | grain fed | 240 days

300g scotch fillet GF 59

**o'connor | grain fed | 240 days

220g eye fillet GF 59

**o'connor | grain fed | 240 days

1kg T-bone *(to share)* GF 140

**o'connor | grain fed | 240 days

all served w fries

ALL GF

saucers | peppercorn | red wine jus | chimichurri | pier butter 3

-- SIDES --

fries GF/VG/DF	14
steamed seasonal greens olive oil GF/VG/DF	15
rocket & parmesan salad balsamic vinaigrette GF/VG/DF	15
baby cos salad radish fennel lemon dressing GF/VG/DF	15
charcoal grilled broccolini prosciutto xo sauce DF	16

-- SWEET TREATS --

20

matcha panna cotta | mixed berry compote | white chocolate v

tiramisu | espresso-soaked ladyfingers | mascarpone cream | cocoa v

doughnut pillows | nutella | double cream v

sorbet trio | lemon | mango | strawberry V/GF/VG

chocolate pudding | vanilla ice cream | macadamia crumbs v

affogato | frangelico | espresso | vanilla ice cream v

V - vegetarian GF - gluten free DF - dairy free VG - vegan (*VGO) vegan option on request

please let our staff know of any allergies or dietary requirements. While we endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens as our kitchen uses a wide variety of ingredients

