



Dinner

Smaller

Herb and garlic baguette	9
Mt Zero olives in lemon and thyme (GF,V)	9
Oysters your way – Natural, Kilpatrick or Blueberry pickle (GF)	4.5 each
Fried haloumi, lemon, extra virgin olive oil and baby cos (V, GF)	17
Bruschetta whipped fetta, cherries, rocket and prosciutto (VA)	18
Grilled sardines, sweet and sour onions, mint and honey (GF)	21
Ricotta ravioli, prosciutto, asparagus, parmesan and brown butter (VA)	22
Fried squid, rocket and aioli (GF)	18
Roasted beets, carrots, hazelnut labneh, honey and cumin (V, GF)	17

Larger

Shared seafood board - oysters, squid, scallops, prawns, Barramundi, cocktail sauce, pickle, fries and salad (suitable for 2 people) (GF)	68
Lamb rump, za'atar cauliflower, feta, parsley and cranberry salsa (GF)	36
Crisp-skinned chicken Maryland with rose harissa, saffron and orange cous cous, feta and herbs	34
Barramundi fillet baked with Hummus crust, kipfler potato, capsicum and salsa verde (GF)	35
Roast pork rib-eye with marmalade glaze, corn and summer slaw (GF)	35
Wagyu rump, roasted marrow butter, parsley mustard, vine tomatoes with house cut kipflers (GF)	39
Azzuri beef burger, smokey bacon, zucchini pickle, gruyere cheese, salad and fries (GFA)	28

Sides

Fries	9	Corn with paprika butter	11
Leaves	9	Broccolini, green tahini, za'atar and feta crumb	11
Kale and parsley salad	9	Rosemary and garlic kipfler potatoes	11