



Dinner

Smaller

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| 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 E 30 M |
| Fried squid, rocket and aioli (GF) | 18 E 26 M |
| Roasted beets, carrots, hazelnut labneh, honey and cumin (V, GF) | 17 |

Larger

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| 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 cob 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

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| Fries | 9 | Corn cob 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 |

A 15% surcharge is applicable on Public Holidays

(GF) Gluten Free

(GFA) Gluten Free Available

(V) Vegetarian

(VA) Vegetarian Available