

STARTERS

ANCHOVY TOAST \$18.50

House Focaccia, Yurrita anchovies, whipped ricotta, preserved lemon, pickled eschallot.

BURRATA- GF \$24.00

Vanella Burrata, marinated zucchini, mint leaves, Spanish onion, pistachio, lemon and pomegranate molases

CHICKEN WINGS \$16.50

Kimchi dressing, sriracha aioli, sesame, pickles.

CRUDO \$MP

Local market fish with daily sides.

SWEET POTATO CRISPS \$11.50

Pecorino, paprika salt and chipotle crema.

ANTIPASTI

VINE RIPENED TOMATO \$16.5

PICKLE PLATE- GF, DF

Tomato, guindilla chilli, olives, cornichons, pickled Spanish onion, extra virgin olive oil and bloody mary dressing.

OLIVES \$11.50

Chefs selection of marinated Australian olives. GF, DF

CHARCUTERIE (3) \$19.5

Served with flatbread and house pickles.

SEACUTERIE (2) \$15

Served with flatbread and house pickles.

ANTIPASTO \$45

A mix of all of the above.

CHEESE \$19.50

Served with flatbread and house pickles.

CHARCUTERIE, SEACUTERIE AND CHEESE ARE SUBJECT TO CHANGE. PLEASE ASK OUR WAITSTAFF WHAT CUTS WE ARE CURRENTLY SERVING!

PLATES

MARKET FISH \$MP

Beet puree, pistachio, charred asparagus, house pickle, goats cheese, herb oil.

MUSSELS- (1 DOZ) GF \$34.5

Kinkawooka black mussels, white wine napoli, chilli, garlic, capers. GF

LAMB SHOULDER- GF \$41.50

Braised Lamb Shoulder, Sweet potato mash, green beans, salsa verde and pan juices.

SIDES

PEAR WALNUT SALAD- GF \$12.5

Pear, walnut, rocket, grana, olive oil.

MIXED LEAF- GF \$19

with fresh herbs, cherry tomatoes, pickled cucumber, tuscan croutons, greek yoghurt, sumac dressing.

FRIES \$7.5/\$14

Aioli.

HOUSE FOCACCIA \$10.5

Balsamic, olive oil, nigella seeds. DF

STEAMED BROCCOLINI- DF \$16.5

Salsa verde and Monica atturrata.



LOOKING FOR A NIGHT CAP?
HEAD ON OVER TO OUR SISTER BAR 'THE ATHLETIC CLUB'.
IT'S JUST ACCROSS THE ROAD AND OPEN TILL LATE!

DESSERT

BROWN BUTTER, PISTACHIO AND CITRUS SEMIFREDDO, **\$17.5**

thyme and vanilla baked peaches, honeycomb.

THE "KRACKEN" TIRAMISU **\$18**

Spiced rum and espresso soaked savoiardi biscuits, mascarpone cream, chocolate crunch.

MOUSSE **\$17.5**

Dark chocolate mousse, caramel cream, pretzel and pecan praline.

BRULEE BANANA **\$18**

caramelised banana, cocoa nibs, blueberry and lemon compote, coconut chantilly cream. Vegan

SCARBOROUGH WINE CO. LATE HARVEST SEMILLON **\$9/52**

Candied citrus, marmalade, honey.
Hunter Valley, NSW.

BARBEITO MADEIRA D.O.P SERCIAL OLD RESERVE **\$25.5**
10 YEAR OLD. (75ML)

Aged in French oak for 10-15 years. Dried fruits, pine, woody, resin and orange leaf.
Mineral, salty and heady acidity.

10% SUNDAY SURCHARGE.
A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
CREDIT CARD SURCHARGES APPLY.
PLEASE LET WAITSTAFF KNOW OF ANY ALLERGIES.