



STARTERS

Sydney rock oyster – \$6

Today's best Sydney rock oyster, white wine vinaigrette (GF,DF)

Olives – \$8

Herb marinated olives, feta, crostini

Soup of the day – \$13

Soup of the day, baguette, pepe saya butter

Curry of the day - \$21

Curry of the day served with rice

Stracciatella salad – \$22

Heirloom tomato, prosciutto and stracciatella salad (GF)

Zucchini flowers– \$20

Crispy zucchini flower, ricotta, pinenut, olive salsa, saffron aioli (V) (N)

Scallops – \$29

Pan fried scallops, confit leeks, beurre blanc (GF)

Octopus – \$22

Chargrilled WA Octopus, confit potato, pepperonata (GF) (DF)

MAIN COURSES

Prawn spaghetti– \$38

Crystal Bay prawn spaghetti, bullhorn peppers, san marzano tomato (DF)

Fish of the day – \$35

Fish of the day, baby potatoes, sauce vierge (GF,DF)

Lamb backstrap – \$38

Lamb backstrap Marrunga Marble, NSW, peas, asparagus, pancetta, jus gras (GF)

Eye fillet – \$46

Grilled Eye Fillet 250g Southern Ranges, Victoria, potato pave, steamed broccolini, red wine jus (GF)

Tattersalls burger – \$25

Beef pattie, butter lettuce, cheddar, bacon, bbq sauce, fries

Steak frites – \$30

Steak frites grilled 150 days grain fed sirloin 250g, Café de Paris, fries (GF)

SIDES

French fries (GF) – \$12

Steamed broccolini, lemon, olive oil (GF,DF) – \$12

Salad of mixed leaf, classic vinaigrette (GF,DF) – \$12

Roasted baby potatoes (GF) – \$12

DESSERTS

Cannoli – \$5

Cannoli filled with ricotta and pistachio or chocolate and hazelnut (N)

Apple tart – \$15

Parisienne apple tart, vanilla ice cream

Cheese plate – 1 cheese for \$15/3 cheeses for \$35

Cheese plate selection of Australian made cheese, lavosh, quince.

Classic Affogato – \$15

Classic Affogato, espresso, vanilla ice cream and Brookie's macadamia and Wattleseed liquor.