

## SNACKS

Whipped Cod's Roe, Crispy Flatbread 9

VG Piquillo Hummus, Crispy Flatbread 8

Fillet-O-Fish Finger Sliders (3 pcs) 16

Pulled Pork Sliders (3 pcs) 16

Beef Burger Sliders (3 pcs) 16

## CHILLED SEAFOOD

Cold Seafood Platter 1 person 25 | 2 persons 48  
A combination of all the items below

Freshly Shucked Oysters  
Each 6 | Half Dozen 33

Tuna Tartare 19  
Avocado Puree, Lime Dressing, Crispy Shallot

Dressed Baby Shrimp 19  
Gem Lettuce, Lemon

Ocean Trout Carpaccio 22  
Avocado, Radish, Lemon Dressing

## STARTERS

Crisp Calamari 18  
Spicy Aioli

Jumbo Crab Cake 25

Grilled Spanish Octopus 26  
Smoked Roe, Gremolata, Borlotti Beans

Mussels & Clams In A Pot 18 | 28  
Marinière, Garlic Butter, Fries

Seared Beef Tataki 22  
Wasabi Soy Dressing

## SALADS & SOUPS

Soup of the Day 10

Lobster Bisque, Crab Raviolis 16

Grilled Calamari Salad 18

Seared Tuna Nicoise Salad 20

## SIDES

N Butter-Roasted Cauliflower 10  
Parmesan, Hazelnut Pesto

Lobster Mac n Cheese 18

V Creamed Corn 9

VG Sautéed Tuscan Kale 12  
Baby Spinach, Garlic

V Straight Cut Fries 9  
Seaweed 'Shake It Till You Make It',  
Sriracha & Garlic Dip

V Onion Rings 12  
Curried Aioli

## SHARING

Fisherman's Feast 38 per person (min 2)  
Linguine, Prawn, Mussel, Clam, Squid, Assorted Fish (& whatever else is in season), cooked with Seafood Stock & Tomato

Chef's Seafood Platter 45 per person (min 2)  
Grilled Prawn (2), Beer-Battered Cod, Soft Shell Crab, Grilled Calamari, Mussels & Clams, Tuna Tartare, Oyster (2pp), Onion Rings

Butcher's Platter for Two 98  
Hanger Steak (200g), Beef Cheek, Lamb T-Bone (2), Lamb Sausage, Fries

## MAINS

Crispy Skin Salmon  
Roasted Capsicum, Gremolata  
30

Traditional Fish & Chips  
Mushy Peas, Tartar Sauce, Malt Vinegar  
26 220g

Roasted Barramundi  
Shellfish Sauce, Zucchini  
32

Fisherman's Pie  
Assorted Fish, topped with Buttered Mash, Greens  
32

Bouillabaisse  
Rouille, Sourdough  
42

Braised Ox Cheek  
Baked Beetroot, Crushed Carrot & Swede  
36

Grilled Free Roaming Chicken (breast & thigh)  
Mushroom Puree, Leeks, Glazed Onion  
30

## PASTA

Linguine Vongole  
Chilli, Garlic, Lemon  
25

Linguine with Chorizo  
& Meatball Ragout  
28

Lobster Tagliatelle  
Spicy Lobster Sauce  
38

## SEAFOOD (FROM THE GRILL)

served with house salad & fries

Live Lobster  
Choice of Grilled or Thermidor  
80 600g

Whole Red Snapper  
38 600g

Grilled  
King Prawns  
26 200g

Whole Grilled Squid  
Chimichurri  
28 400g

Choose sauce:  
Lemon Vinaigrette | Salsa Verde | Aioli | Romesco

## STEAKS & CHOPS (FROM THE GRILL)

served with house salad & fries

Australian Stockyard  
150-day Grain-Fed Rib Eye  
78 400g (serves 1 - 2)

Margaret River Angus  
Grain-Fed Tenderloin  
55 200g

Australian Grass-Fed  
Hanging Tender  
35 200g

Canadian Nagano  
Pork Chop  
38 300g

New Zealand Maori Lakes  
Lamb T-Bone (3 pcs)  
42

Choose sauce:  
Béarnaise | Peppercorn | Chimichurri | Red Wine Jus

N Contains nuts

V Vegetarian

VG Vegan

Some dishes can be made vegetarian or vegan-friendly. Please check with your server.

We serve free flow Nordaq FRESH sparkling/still water. To cover the cost of running this eco-friendly filtration system, we charge a \$1 contribution per person. If you do not wish to support this cause, please feel free to let us know.

Prices are subject to 10% service charge & GST.



# VEGAN & VEGETARIAN MENU

**SNACK**      VG    **Piquillo Hummus, Crispy Flatbread** 8

**APPETIZERS**    VG    **Crabless Cake Salad,**  
Sriracha Aioli Dip (V) or Romesco Dip (VG) 13

      N    **Butter-Roasted Cauliflower,** Parmesan,  
Hazelnut Pesto 10

**Glazed Onion & Braised Leeks,**  
Button Mushroom Purée, Potato 9

VG/N    **Baked Beetroot,** Hazelnut, Salsa Verde, Olive Oil 12

**MAINS**            VG    **Baked, Braised & Grilled Vegetables,** Beetroot, Kale,  
Broccoli, Capsicum, Cabbage, Corn, Leeks, Onion,  
Sherry Vinegar & Garlic Dressing 20

      VG    **Beyond Meatballs Linguine Bolognese,**  
Garlic, Chilli 24

VG/N    **Cracked Wheat 'Risotto',** Roasted Capsicum,  
Pesto, Zucchini 20

**Aged Parmesan Hand-Rolled Linguine,**  
Crispy Sourdough 21

      VG    **Beyond 'Cheese' Burger,** BBQ Sauce, Soft Bun,  
Lettuce, Tomato, Fries 25

**SIDES**            **Creamed Corn** 9

      VG    **Sautéed Tuscan Kale,** Baby Spinach, Garlic 12

**Straight Cut Fries** 9  
Seaweed 'Shake It Till You Make It',  
Sriracha & Garlic Dip

**Onion Rings,** Curried Aioli 12

## DESSERTS

- v **Bayswater's "Bounty Bar"**, 70% Chocolate Bar, Coconut Sorbet *12*
- v **Baked Apple**, Puff Pastry, Cinnamon, Toffee *12*
- v/N **Yoghurt Panna Cotta**, Cherries, Almonds *10*
- v **Whipped Strawberry Cheesecake**, Shortbread, Lemon *10*
- v **Mixed Berry Pavlova**, Chantilly Cream, Mint *12*

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### DESSERT WINES

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	<b>GLS</b> 90ml
<b>Disznoko Late Harvest 2015</b> Tokaj, Hungary	13
	<b>125ml</b>
<b>Moscato Riondo Oro Cuvée Excelsa N.V.</b> Veneto, Italy	14

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V Vegetarian  
N Contains nuts

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