

**BREADS
& DIPS**

Our sourdough wholemeal pita
VEGAN 8

Nonie's gluten free pita
GF / VEGAN 10

Hummus with crispy chickpea
& green chilli *GF / VEGAN 12*

Wild Port Lincoln sardines with new season
olive oil & fennel pollen *GF / DF 15*

RAW

Sydney rock oysters with sake, blood
orange & celery mignonette
GF / DF 7ea

Spring Bay Blue Mussel escabeche
with dried olives, pickled onions
& coriander *GF / DF 22*

Seared kingfish with tomato ponzu,
cucumber & house made sambal
GF / DF 28

South Coast tuna with tomato,
tahini & fragrant chilli oil *GF / DF 32*

**RAFI'S RAW PLATE
FOR TWO**

Mussels, kingfish & tuna *GF / DF 45*

VEGETABLES

Tomatoes with lima beans,
chalaquita, pickled chilli & sundried
bottarga *GF / DF 16*

Summer melon with stracciatella,
cucumber, chilli oil & preserved
lemon *GF / V 24*

Asparagus with peas, pistachios,
mint & lemon *GF / VEGAN 18*

Crispy eggplant with spices,
honey & herbs *DF / V 21*

Mixed greens with Dijon & honey
dressing *GF / DF / VEGAN 13*

Broccoli & sugar snaps with miso
& crispy capers *GF / VEGAN 20*

Roasted carrots with burnt honey,
caraway seeds, puffed quinoa &
lemon *DF / V 18*

Crispy potatoes with sour cream
& chives *GF / V 15*

Shoestring fries with green aioli
VEGAN / GF 11

SEAFOOD

King prawns with chilli & miso butter *GF 52*

Grilled Abrolhos Island scallops with sweet corn,
umami butter & lime *13ea*

Fried calamari with green aioli *GF / DF 27*

Coral trout with new season olive oil, caper leaves,
fermented chilli & lemon *GF / DF MP*

Glacier 51 toothfish with koji, charred lemon salsa
& rocket *GF / DF 72*

Market fish with RAFI condiments *GF MP*

Grilled lobster with aji amarillo cultured beurre blanc *GF MP*

MEAT

Roasted free range chicken with radish, edamame
& lemon oil *GF / DF 45*

Pork belly with poached peaches, garlic chives & spiced braise
GF / DF 42

Grilled lamb backstrap with mint salsa verde &
quince mostarda *GF / DF 58*

Jack's Creek dry aged Black Angus rib-eye with
RAFI condiments *GF / DF MP*

DESSERT

Coconut mousse with sago, pineapple & mezcal *GF / VEGAN 18*

Spiced pumpkin with burnt butter, vanilla ice cream
& coffee *V 18*

Double chocolate with macadamias & tonka bean *GF / V 20*

Australian cheese with crispbread, fruit & honeycomb *V 17/50*

BANQUET MENUS

\$105PP

AVAILABLE FOR LUNCH & DINNER

Our sourdough wholemeal pita *VEGAN*

Hummus with crispy chickpea & green chilli *GF / VEGAN*

South Coast tuna with tomato, tahini & fragrant chilli oil *GF / DF*

Glacier 51 toothfish with koji, charred lemon salsa & rocket *GF / DF*

Mixed greens with Dijon & honey dressing *GF / DF / V*

Crispy eggplant with spices, honey & herbs *DF / V*

Jack's Creek dry aged Angus rib-eye with RAFI condiments *GF / DF*

Roasted carrots with burnt honey, caraway seeds,
puffed rice & lemon *DF / V*

Crispy potatoes with sour cream & chives *GF / V*

ADD DESSERT TO YOUR BANQUET FOR \$8 PER PERSON

SEE OVER FOR
BANQUET MENU

