

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* 24

RAW

Sydney rock oysters with rhubarb
mignonette *GF / DF* 7ea

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

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

Silver trevally with caviar, avocado,
green apple & jalapeño *DF* 27

RAFI'S RAW PLATE FOR TWO

Silver trevally, kingfish, tuna
& oysters *DF* 59

VEGETABLES

Cucumber with labneh, dried olives,
Calabrian chilli & dill *GF / V* 19

Roasted peppers with tomato,
celery, olives & white anchovies
GF / DF / VO 22

Mixed leaves with Dijon & honey
dressing *GF / V* 14

Roman beans with capers, pecorino,
roasted garlic & lemon *GF* 19

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

Asparagus with tarragon salsa
GF / DF / V 24

New potatoes with parsley, capers &
garlic *GF / VEGAN* 16

Shoestring fries with green aioli
GF / VEGAN 12

SEAFOOD

King prawns with chilli & miso butter *GF* 52

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

Fried calamari with green aioli *GF / DF* 27

Spanish mackerel with roasted eggplant salsa *GF / DF* 48

Glacier 51 Toothfish with koji, charred lemon salsa
& rocket *GF / DF* 76

Market fish with RAFI condiments *GF* MP

MEAT

Roasted free range chicken with spinach, jus, guindillas &
lemon *GF / DF* 45

Braised lamb shoulder with pistachios, dried apricots &
anchovy salsa *GF / DF* 54

Grain fed flat iron 300 g with chimichurri *GF / DF* 62

Black Angus rib-eye with RAFI condiments *GF / DF* MP

DESSERT

Mango mousse with sago, coconut & passion fruit *GF / VEGAN* 18

Summer berries with pistachio, fennel pollen &
elderflower *GF / V* 20

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

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

BANQUET MENUS

\$85PP

AVAILABLE FOR LUNCH | MINIMUM 2 PEOPLE

GROUPS OF 8 OR MORE WILL INCUR A 10% SERVICE CHARGE

Our sourdough wholemeal pita *VEGAN*

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

Silver trevally with caviar, avocado, green apple & jalapeño *DF*

Roasted peppers with tomato, celery, olives
& white anchovies *GF / DF*

Spanish mackerel with roasted salsa *GF / DF*

Crispy eggplant with honey, spices & herbs *DF / VO / GFO*

Roman beans with capers, pecorino, roasted garlic & lemons *GF*

Braised lamb shoulder with pistachios, dried apricots
& anchovy salsa *GF / DF*

Shoestring fries with green aioli *GF / VEGAN*

\$105PP

AVAILABLE FOR LUNCH & DINNER | MINIMUM 2 PEOPLE

GROUPS OF 8 OR MORE WILL INCUR A 10% SERVICE CHARGE

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*

Crispy eggplant with honey, spices & herbs *DF / VO / GFO*

Roasted peppers with tomato, celery, olives
& white anchovies *GF / DF / VO*

Black Angus rib-eye with RAFI condiments *GF / DF*

Roman beans with capers, pecorino, roasted garlic & lemon *GF*

New potatoes with parsley, capers & garlic *GF / VEGAN*

SEE OVER FOR
BANQUET MENUS

