

**BREADS
& DIPS**

Our sourdough wholemeal pita *VG* 8

Nonie's gluten free pita *GF / VG* 10

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

Taramasalata with itogaki & fennel *GF / DF* 14

Wild Port Lincoln sardines with new season
olive oil & fennel pollen *GF / DF* 24

RAW

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

Kingfish with roasted onion,
nori & yuzu *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

Heirloom tomatoes with tonnato,
pine nuts & sumac *GF / DF* 20

Radicchio with peach, blue cheese &
hazelnuts *GF / V* 16

Roasted zucchini with preserved
lemon, garlic & herbs *GF / VG* 19

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

Fioretto with white balsamic &
pangrattato *DF / GFO* 20

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

Shoestring fries with green aioli
GF / VG 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

Coral trout with ginger sofrito & young onions *GFO / DF* 69

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

Grilled lamb collar with smoked eggplant & sorrel salsa verde
GF / DF 67

Grain fed flat iron 300g with black garlic butter *GF* 62

Westholme Wagyu rump cap MB6+ 400 g with chimichurri
GF / DF 125

Black Angus rib-eye MB4+ with RAFI condiments *GF / DF* 180

DESSERT

Roasted banana mousse with salted caramel, coffee
& vanilla *GF* 18

Watermelon with Campari, lemon & basil *GF / VG* 18

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

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

GF - GLUTEN FREE • GFO - GLUTEN FREE OPTION
DF - DAIRY FREE • DFO - DAIRY FREE OPTION
VG - VEGAN • VGO - VEGAN OPTION
V - VEGETARIAN • VO - VEGETARIAN OPTION

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

BANQUET MENUS

\$85PP

AVAILABLE FOR LUNCH | MINIMUM 2 PEOPLE

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

Our sourdough wholemeal pita *VG*
Hummus with crispy chickpea & green chilli *GF / VG*
Silver trevally with caviar, avocado, green apple & jalapeño *DF*
Heirloom tomatoes with tonnato, pine nuts & sumac *GF / DF*
King prawns with chilli & miso butter *GF*
Crispy eggplant with honey, spices & herbs *DF / VO / GFO*
Radicchio with peach, blue cheese & hazelnuts *GF / V*
Grain fed flat iron with black garlic butter *GF*
Shoestring fries with green aioli *GF / VG*

\$105PP

AVAILABLE FOR LUNCH & DINNER | MINIMUM 2 PEOPLE

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

Our sourdough wholemeal pita *VG*
Hummus with crispy chickpea & green chilli *GF / VG*
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*
Heirloom tomatoes with tonnato, pine nuts & sumac *GF / DF*
Black Angus rib-eye with RAFI condiments *GF / DF*
Radicchio with peach, blue cheese & hazelnuts *GF / V*
New potatoes with parsley, capers & garlic *GF / VG*

SEE OVER FOR
BANQUET MENUS

