

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

Baked tomino with spiced honey & thyme
V 19

RAW

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

South Coast tuna with tomato,
tahini & fragrant chilli oil
GF / DF (A) 32

Scallops with horseradish, crème
fraîche, white soy, green apple &
cucumber *(I)* 32

Ōra King salmon with roasted
onions, nori & yuzu *DF (I)* 29

RAFI’S RAW PLATE
FOR TWO

Oysters, scallops,
Ōra King salmon & tuna *(M)* 59

VEGETABLES

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

Baby cos lettuce with celery,
tonnato, anchovies, fried sourdough
& pecorino *GFO / DFO (I)* 19

Radicchio with almond, chardonnay
dressing & pickled melon *GF / VG* 15

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

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

Asparagus with taramasalata, herbs
& lemon *DF / GF* 21

Crispy potatoes with French
onion dip *GF / V* 18

Shoestring fries with green aioli
GF / VG 14

SEAFOOD

King prawns with coconut curry & kismur *GF / DF (A)* 56

Grilled scallops with umami butter, sweet corn & lime *(A)* 14ea

Fried calamari with green aioli *GF / DF (I)* 27

Grilled octopus with butter beans, coriander & habanero
GF/DF (A) 34

Red emperor with cavolo nero, yuzu koshō sauce &
spiced butter *GF (A)* 66

Toothfish with koji, charred lemon salsa & rocket *GF / DF (A)* 77

Market fish with RAFI condiments *(A)* MP

MEAT

Roasted free range chicken with sweetcorn, ají amarillo
& shallot salsa 55

Lamb rump cap with skordalia, summer beans & mint *GF* 62

Grilled pork chop 400g with tare & caper leaves *GF* 59

Grain fed flat iron 300g with black garlic butter *GFO / DFO* 62

Westholme Wagyu rump cap MB6+ 400g with chimichurri
DF / GFO 130

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

DESSERT

Affogato with macadamia gelato & sea salt *GF / V* 12
+ Brookie’s Mac 8

Almond & mango cake with mascarpone & lime *V / GF* 20

Salted coconut granita with pineapple, sago & lime *GF / VG* 20

Double chocolate with macadamias & cardamom *GF* 24

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

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

Seafood Origins
(A) - AUSTRALIA
(I) - IMPORTED
(M) - MIXED ORIGIN

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.

Please note there is a 15% surcharge on Public Holidays.



BANQUET MENUS

\$98PP

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
- Ōra King salmon with roasted onions, nori & yuzu DF (I)
- King prawns with coconut curry & kismur GF / DF (A)
- Cucumber with labneh, dried olives, Calabrian chilli & dill GF / V
- Crispy eggplant with honey, spices & herbs DF / GFO / VO
- Radicchio with almond, chardonnay dressing & pickled melon GF / VG
- Grain fed flat iron with black garlic butter GFO / DFO
- Shoestring fries with green aioli GF / VG

\$118PP

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 (A)
- Toothfish with koji, charred lemon salsa & rocket GF / DF (A)
- Crispy eggplant with honey, spices & herbs DF / GFO / VO
- Cucumber with labneh, dried olives, Calabrian chilli & dill GF / V
- Westholme Wagyu scotch fillet MB6+ with chimichurri GFO / DFO
- Radicchio with almond, chardonnay dressing & pickled melon GF / VG
- Crispy potatoes with French onion dip GF / V