

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* 18

RAW

Sydney Rock oysters with rhubarb mignonette *GF / DF (A)* 6.5ea

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

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

Ōra King salmon with roasted onions, nori & yuzu *GF / DF (I)* 28

RAFI’S RAW PLATE
FOR TWO

Ōra King salmon, tuna, scallops & oysters *(M)* 57

VEGETABLES

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

Baby cos lettuce with celery, tonnato, fried sourdough, anchovies & pecorino *GFO* 19

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

Crispy eggplant with honey, spices & herbs *DF / GFO / VO* 20

Roasted zucchini with preserved lemon, garlic & herbs *GF / VG* 18

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

Crispy potatoes with French onion dip *GF / V* 16

Shoestring fries with green aioli *GF / VG* 12

SEAFOOD

Grilled scallops with umami butter, sweet corn & lime *(I)* 13ea

King prawns with chilli & miso butter
GF (A) 50

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

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

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

Murray cod with koji, charred lemon salsa & rocket *GF / DF (A)* 66

MEAT

Roasted free range chicken with sweet corn, ají amarillo & shallot salsa 45

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

Grain fed flat iron 300g with black garlic butter *GF* 57

Westholme Wagyu rump cap MB6+ 400g with chimichurri *GF / DF* 115

Black Angus rib-eye MB4+ 800g with RAFI condiments *GF / DF* 180

DESSERT

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

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

Salted coconut granita with pineapple, sago & lime *GF / VG* 18

Double chocolate with macadamias & cardamom *GF / V* 20

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

Please inform our friendly team if you have any allergies so they can guide you through the dietary options on our menu. Our menu contains allergens. While we make every reasonable effort to accommodate guests’ dietary needs, we cannot guarantee that our food will be completely allergen-free.

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

For card payments, a surcharge may apply.

SEE OVER FOR
BANQUET MENUS



BANQUET MENUS

MINIMUM 2 PEOPLE
GROUPS OF 8 OR MORE
WILL INCUR A 10%
SERVICE CHARGE

\$105PP

AVAILABLE FOR LUNCH & DINNER

- 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)*
- Murray cod 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*
- Black Angus rib-eye with RAFI condiments *GF / DF*
- Radicchio with almond, chardonnay dressing & pickled melon *GF / VG*
- Crispy potatoes with French onion dip *GF / V*

ADD ON

- Sydney Rock oysters with rhubarb mignonette *GF / DF (A)* 6.5ea
- King prawns with chilli & miso butter *GF (A)* 12.5ea
- Grilled scallops with umami butter, sweet corn & lime *(I)* 13ea
- Grilled octopus with butter beans, coriander & habanero *GF (A)* 34
- Roasted free range chicken with sweet corn, ají amarillo & shallot salsa 45
- Lamb rump cap with skordalia, summer beans & mint *GF* 62
- Shoestring fries with green aioli *GF / VG* 12
- Dessert - Chef's choice 10pp

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BANQUET MENUS



RAFI

