

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

Celery with baby cos lettuce,  
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

Heirloom tomatoes, almond ajo  
blanco, peach & curry leaf *GF / VG* 19

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

Murray cod with koji, charred lemon salsa & rocket *GF / DF (A)* 73

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

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.



BANQUET MENUS

\$98PP

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

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)
- 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
- 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