

BREADS
& DIPSOur sourdough wholemeal pita **VG** 8Nonie's gluten free pita **GF / VG** 10Hummus with crispy chickpea
& green chilli **GF / VG** 12Baked tomino with spiced honey & thyme
V 19

RAW

Sydney Rock oysters with rhubarb
mignonette **GF / DF (A)** 7eaSouth Coast tuna with tomato,
tahini & fragrant chilli oil
GF / DF (A) 32Scallops with horseradish, crème
fraîche, white soy, green apple &
cucumber **(I)** 32Ōra King salmon with roasted
onions, nori & yuzu **DF (I)** 29RAFI'S RAW PLATE
FOR TWOOysters, scallops,
Ōra King salmon & tuna **(M)** 59

VEGETABLES

Cucumber with labneh, dried olives,
Calabrian chilli & dill **GF / V** 19Celery with baby cos lettuce,
tonnato, anchovies, fried sourdough
& pecorino **GFO / DFO (I)** 19Radicchio with almond, chardonnay
dressing & pickled melon **GF / VG** 15Roasted zucchini with preserved
lemon, garlic & herbs **GF / VG** 19Crispy eggplant with honey, spices
& herbs **DF / GFO / VO** 21Heirloom tomatoes, almond ajo
blanco, peach & curry leaf **GF / VG** 19Crispy potatoes with French
onion dip **GF / V** 18Shoestring fries with green aioli
GF / VG 14

SEAFOOD

King prawns with coconut curry & kismur **GF / DF (A)** 56Grilled scallops with umami butter, sweet corn & lime **(A)** 14eaFried calamari with green aioli **GF / DF (I)** 27Grilled octopus with butter beans, coriander & habanero
GF / DF (A) 34Red emperor with cavolo nero, yuzu koshō sauce &
spiced butter **GF (A)** 66Murray cod with koji, charred lemon salsa & rocket **GF / DF (A)** 73Market fish with RAFI condiments **(A)** MP

MEAT

Roasted free range chicken with sweetcorn, ají amarillo
& shallot salsa 55Lamb rump cap with skordalia, summer beans & mint **GF** 62Grilled pork chop 400g with tare & caper leaves **GF** 59Grain fed flat iron 300g with black garlic butter **GFO / DFO** 62Westholme Wagyu rump cap MB6+ 400g with chimichurri
DF / GFO 130Black Angus rib eye MB4+ with RAFI condiments **DF / GFO** 180

DESSERT

Affogato with macadamia gelato & sea salt **GF / V** 12
+ Brookie's Mac 8Almond & mango cake with mascarpone & lime **V / GF** 20Salted coconut granita with pineapple, sago & lime **GF / VG** 20Double chocolate with macadamias & cardamom **GF** 24Australian cheese with crispbread, fruit & honeycomb **V** 17 / 50

Diетaries

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

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**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

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MINIMUM 2 PEOPLE

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

SEE OVER FOR
BANQUET MENUS



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*

RAFI