

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** 18

## RAW

Sydney Rock oysters with rhubarb mignonette **GF / DF (A)** 6.5eaSouth Coast tuna with tomato, tahini & fragrant chilli oil  
**GF / DF (A)** 32Scallops with horseradish, crème fraîche, white soy, green apple & cucumber **(A)** 32Ōra King salmon with roasted onions, nori & yuzu **GF / DF (I)** 28RAFI'S RAW PLATE  
FOR TWOŌra King salmon, tuna, scallops & oysters **(M)** 57

## SEAFOOD

Grilled scallops with umami butter, sweet corn & lime **(I)** 13eaKing prawns with chilli & miso butter  
**GF (A)** 52Fried calamari with green aioli **GF / DF (I)** 27Grilled octopus with butter beans, coriander & habanero **GF (A)** 34Red emperor with cavolo nero, yuzu koshō & spiced butter **GF (A)** 66Murray cod with koji, charred lemon salsa & rocket **GF / DF (A)** 66

## VEGETABLES

Cucumber with labneh, dried olives, Calabrian chilli & dill **GF / V** 19Baby cos lettuce with celery, tonnato, fried sourdough, anchovies & pecorino **GFO** 19Radicchio with almond, chardonnay dressing & pickled melon **GF / VG** 15Crispy eggplant with honey, spices & herbs **DF / GFO / VO** 20Roasted zucchini with preserved lemon, garlic & herbs **GF / VG** 18Heirloom tomatoes, almond ajo blanco, peach & curry leaf **GF / VG** 19Crispy potatoes with French onion dip **GF / V** 16Shoestring fries with green aioli  
**GF / VG** 12

## MEAT

Roasted free range chicken with sweet corn, aji amarillo &amp; shallot salsa 45

Lamb rump cap with skordalia, summer beans & mint **GF** 62Grain fed flat iron 300g with black garlic butter **GF** 57Westholme Wagyu rump cap MB6+ 400g with chimichurri **GF / DF** 115Black 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** 20Salted coconut granita with pineapple, sago & lime **GF / VG** 18Double chocolate with macadamias & cardamom **GF / V** 22

## 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

\$95PP

### AVAILABLE FOR LUNCH | MONDAY TO THURSDAY

- Our sourdough wholemeal pita VG
- Hummus with crispy chickpea & green chilli GF / VG
- Ōra King salmon with roasted onions, nori & yuzu GF / DF
- Cucumber with labneh, dried olives, Calabrian chilli & dill GF / V
- King prawns with chilli & miso butter GF (A)
- 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 GF
- Shoestring fries with green aioli GF / VG

\$110PP

### 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) 13ea
- 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

SEE OVER FOR  
BANQUET MENUS



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

# RAFI

