

**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

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

Fresh mango with mascarpone & amaretto almond cake  
*V / GF* 20

Coconut granita with pineapple sorbet, tapioca & lime  
*GF / VG* 20

Guanaja dark chocolate mousse with white chocolate  
ganache & macadamia gelato *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)*

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*

SEE OVER FOR  
BANQUET MENUS

