

**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 *GF / DF (I)* 29

**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

**RAFI'S RAW PLATE  
FOR TWO**

Ōra King salmon, tuna, scallops & oysters *(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* 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 chilli & miso butter  
*GF (A)* 56

Grilled scallops with umami butter, sweet corn & lime *(I)* 14ea

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

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

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

Murray cod with koji, charred lemon salsa & rocket *GF / DF (A)* 77

**MEAT**

Roasted free range chicken with sweet corn, ají amarillo & shallot salsa 55

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

Grain fed flat iron 300g with black garlic butter *GF* 62

Westholme Wagyu rump cap MB6+ 400g with chimichurri *GF / DF* 130

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

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

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

Guanaja dark chocolate mousse with white chocolate ganache & macadamia gelato *GF / V* 24

**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*  
Ora King salmon with roasted onions, nori & yuzu *GF / DF (I)*  
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)* 7ea  
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  
Snapper with cavolo nero, yuzu koshō & spiced butter *GF (A)* 66  
Roasted free range chicken with sweet corn, aji 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

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

# RAFI



SEE OVER FOR  
BANQUET MENUS

