

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

Kingfish with roasted onion, yuzu, ginger & carrot dressing *DF (A)* 32

RAFI'S RAW PLATE FOR TWO

Oysters, scallops, kingfish & tuna *(M)* 59

VEGETABLES

Cucumber with labneh, dried olives, Calabrian chilli & dill *GF / V* 19

Roasted winter roots with caramelised hazelnut butter & Grana Padano cream *GF / V* 20

Mixed leaves 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

Coal roasted beets with goat curd, pickled eschalot & black currant balsamic dressing *GF / V / VGO* 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

Grilled rockling with chard, ginger, brown butter dashi & lemon
GF (A) 58

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

Slow braised Westholme Wagyu cheek with garlic chive kimchi & fermented black bean 65

Grilled pork chop 400g with tare & caper leaves *GF* 59

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

Westholme Wagyu rump MB6+ 400g with chimichurri
DF / GFO 130

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

DESSERT

Affogato with macadamia gelato & sea salt *GF / V* 12
+ Brookie's Mac 8

Roasted banana and miso mousse with walnut filo, nutmeg & vanilla gelato *V* 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*
Kingfish with roasted onion, yuzu, ginger & carrot dressing *DF (A)*
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*
Grain fed flat iron with black garlic butter *GFO*
Mixed leaves with almond, chardonnay dressing & pickled melon *GF / VG*
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*
Mixed leaves with almond, chardonnay dressing & pickled melon *GF / VG*
Westholme Wagyu scotch fillet MB6+ with chimichurri *GFO / DFO*
Crispy potatoes with French onion dip *GF / V*

SEE OVER FOR
BANQUET MENUS

