

**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

Roasted banana & miso mousse with walnut phyllo,
vanilla gelato & nutmeg *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*

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

