KITCHEN

BREADS & DIPS

Our sourdough wholemeal pita *VG* 10

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

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

Mixed leaves with almond, Dijon 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 chilli & miso butter *GF (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 (A)* 34

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

Grilled rock ling with chard, ginger, brown butter dashi & lemon *GF (A)* 52

MEAT

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

Slow roasted lamb shoulder with caramelised celeriac & sorrel salsa verde *GF* 57

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

Westholme Wagyu rump 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

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 / 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

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

$98PP

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 chilli & miso butter *GF (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 *GF*
Mixed leaves with almond, Dijon dressing & pickled melon *GF / VG*
Shoestring fries with green aioli *GF / VG*

$118PP

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*
Mixed leaves with almond, Dijon 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)* 14ea
Grilled scallops with umami butter, sweet corn & lime *(I)* 14ea
Dessert - Chef's choice 10pp

SEE OVER FOR
BANQUET MENUS
→

RAFI