

lunch & dinner

(lunch 11:30am – 3:00pm)

(dinner 5:30pm – 10:30pm)



sunday
&
public
holiday
surcharge

nibbles

warm marinated local & imported olives with sourdough	8.5	9.35
char-grilled turkish bread with smokey eggplant & white bean dip, olive oil & balsamic	9	9.9
prawn & tarragon arancini with preserved lemon aioli	12	13.2

starters

sydney rock oysters natural, kilpatrick or with lime & tequila dressing			
	½ doz	18	19.8
	1 doz	36	39.6
chilli caramelized pork belly with salt & pepper squid, pickled cucumber & mint salad	21	23.1	
soft ricotta & potato gnocchi, asparagus & sage burnt butter	18/28	19.8/30.8	
sautéed yamba prawns with watermelon & spearmint salsa, rocket salsa verde	21	23.1	
crispy spanner crab cakes with green mango salad & lychee dressing	21	23.1	
seared scallops with pumpkin tortellini, horseradish broth	22/32	24.2/35.2	
aged goats cheese crostini, baby herb salad, roasted fig & hazelnuts	19	20.9	
pulled chicken & rice noodle salad, toasted peanuts & vietnamese dressing	21/31	23.1/34.1	
zimzala tasting trio, three small tastes from the sea	24	26.4	