

dinner menu

Sourdough bread with olives and garlic herbed butter .v 6

Tasmanian Duck Bay oysters with mignonette sauce .gf 3,5 ea

West Australian Lobster on a brioche slider bun with celery mayonnaise and cos 14

Spanish White anchovies and lavosh 12

Whole baby calamari, crumbed and fried served with aioli 17

Popcorn baby prawns with wasabi mayonnaise and paprika 22

Salt cod and chorizo croquettes with shaved fennel salad 14

Braised octopus with pesto, rocket and lemon .gf 14

Fish taco with cos, chipotle aioli, pickled shallots and coriander 14

Blue swimmer crab and ricotta raviolis with burnt butter sauce 26

West Australian Scallops sauteed with proscuttio and seaweed butter .gf 28

Whole Prawns with herb butter .gf 24

Whiting - Pan fried .gf 19

Goldband snapper - Beer batter fried 25

Glazed pan fried Rankin cod 22

Pickled vegetables .vgf 5

Roast zucchinis with baby tomatoes .vgf 10

Green beans, cucumber, mint, sesame seeds with tahini dressing and pomegranate .gf 12

Cos, watercress and rocket with avocado dressing and hazelnuts .vgf 10

Coleslaw of cabbage, avocado, spring onion and radish with herb vinaigrette, .vgf 12

Roast sweet potato chips with rosemary and garlic .v 10

Mushy peas .gf 9

Rustic cut fries .v s/6 L/10

Tomato sauce, Tartare, Aioli