

FROM THE FIRE TO SHARE

Wood-fired bread

House sourdough

Roast garlic & olive oil bread dip 165

Herbs, aged balsamic, parmesan

Whipped feta & blistered tomatoes 145

Oregano, basil, olive oil

SMALLS

Skillet-roasted black mussels 165

Tomatoes, garlic, thyme

Wood-fired roast scallops SQ

Garlic, parsley, lemon, breadcrumbs

Skillet-seared baby squid 165

Citrus verde, charred lemon

Coal-roasted sardines 165

Chilli garlic relish

Blackened shell-on prawns 185

Roast garlic, chilli, olive oil, parsley, lemon

Wood-fired chicken 155

Green olives, herbs, preserved lemon

Chargrilled asparagus 265

Prosciutto, lemon, sea salt

Ember-baked camembert 195

Rosemary, thyme, garlic, honey



VEG

Whole roast cauliflower 185

Basil pesto, parmesan cream

Fire-roast squash 195

Wilted greens, candied walnuts, feta

Baked pasta 265

Kale, baby spinach, emmental, porcini mushrooms, parmesan, truffle

LARGER

Skillet-roasted seafood rice SQ

Bomba rice, chorizo, mussels, clams, calamari, prawns

Coal-roasted crayfish SQ

Parsley, lemon, garlic butter

Whole roast fillet of sea bass 395

Olive, tomato, roast baby fennel

Roast salmon SQ

Citrus verde, charred lemon

Skillet-roasted crispy skin chicken 265

Citrus verde, charred lemon

Pork belly 295

Roast apple, apple purée

Crispy lamb cutlets 425

Rosemary, sea salt

Chef's cut SQ

Sea salt

Skillet-seared beef burger 195

200g Beef patty, sesame brioche bun, dijon mustard, onion, aged cheddar, pickles, caramelised onion, burger sauce

Lasagne 265

Ragù, béchamel, basil, parmesan

Slow-braised lamb 465

Potato gnocchi



PIZZA

Margherita (V) 165

Basil, oregano, parmesan, mozzarella

Seafood pizza 365

Prawns, mussels, baby squid, tomato, chilli,
mozzarella, basil, oregano

Spicy pepperoni 265

Smoked pepperoni, nduja, fior di latte mozzarella, parmesan,
jalapeño, basil, chilli honey

Truffle mushroom 255

Spinach, kale, emmental

Chicken pesto 275

Goat's cheese, avocado, basil pesto

ADD TOPPINGS

Prawns / smoked salmon 145

Bacon / chicken / avocado / tuna 55

Olives / capers / anchovies 55

Tomato / feta / rocket 45



A LA CARTE

SMALLS

Oysters on the half shell SQ

Au naturel, preserved lemon mignonette

Salt & pepper baby squid 165

Flour, sea salt, green chilli, parsley, lemon, green chilli aioli

Shaved beef carpaccio 165

Baby leaves, shaved parmesan, capers, croutons,
mustard dressing, rocket

Stuffed tempura zucchini blossoms (V) 285

Goat's cheese, citrus truffle, honey

SALAD DAYS

House greens (V) 145

Tomato, cucumber, red cabbage, feta, crunchy seeds,
boiled egg, vinaigrette

Tomato & mozzarella (V) 165

Organic tomatoes, basil, capers, olive oil

Chopped salad (V) 165

Roast red peppers, olives, tomato, marinated feta, olive oil,
caramelised lemon, vinaigrette



PASTA

Seafood pasta 365

Linguine, tomato, prawns, mussels, clams, baby squid

Prawn pasta 295

Linguine, garlic, chilli, white wine, cream,
lemon, parsley, grana padano

Carbonara 195

Linguine, bacon, guanciale, egg, parmesan, black pepper

Chicken pesto 225

Tagliatelle, garlic, chilli, parmesan

Aglio e olio (V) 155

Spaghetti, garlic, chilli, pecorino

Beef ragù 245

Rigatoni, basil, parmesan



MAINS

FISH

(Side and sauce of choice)

Kingklip (fillet) 365

Kingklip (whole) SQ

Sole 395

Tuna 445

Grilled in olive oil, lemon, butter, parsley
Sauce: lemon crème / garlic chilli relish

SHELLFISH

(Side of choice)

Plate of grilled shellfish SQ

Prawns (6 medium or 3 large)

Langoustines (6 medium or 3 large)

Sauce: Lemon crème & garlic chilli relish

Platter of seafood (for 1 or 2) SQ

Crayfish, prawns, langoustines, white fish, calamari

Sauce: Lemon crème & garlic chilli relish

MEAT

(Side of choice)

Grilled dry-aged Bistecca, T-bone steak 495

600g T-bone steak, garlic, olive oil, herbs

Lemon steak 395

300g Sirloin steak, preserved lemon

Pepper fillet steak 465

300g Fillet steak, peppercorn sauce

Grilled chicken cutlets 225

Herbs, lemon, olive oil



SIDES

Fries 55

Maldon sea salt

Broccolini 95

Sea salt, lemon

Simple salad 65

Greens, cucumber, tomato, lettuce,
cabbage, feta, crunchy seeds

Baby potatoes 55

Sea salt, parsley, lemon

Basmati fried rice 55

Olive oil, garden herbs, lemon



DESSERTS

Caramel panna cotta (GF) 145

Butterscotch crème, praline, oat crumble

Salted caramel budino (GF) 165

Vanilla caramel custard, amaretti crumble,
salted caramel ice cream

Torched meringue 155

Chocolate sponge, strawberry ice cream

Burnt custard (GF) 145

Vanilla crème brûlée, macadamia nuts, honey comb

Chocolate tart 165

Roasted hazelnuts, white chocolate ice cream

Sorbet & ice cream selection 45 (per scoop)

Lemon, orange, salted caramel, strawberry, white chocolate

