

WARMED BAGUETTE – PEPE SAYA BUTTER	8
MARINATED OLIVES - CHILLI, GARLIC, ORANGE & FENNEL	13
FRESHLY SHUCKED OYSTERS WITH A CHOICE OF:	
-NATURAL	
-NAM JIM	7EA-
CRISPY SKIN BARRAMUNDI SALAD, SAUCE VERTE	25
BURRATA – PANGRATTATO, STRACOTTA TOMATOES	26
GRILLED CHORIPAN ‘PERRITO CALIENTE’– TOMATILLO SALSA	25
KINGFISH CEVICHE – MANGO, TOMATO, HERBS	30
GRILLED SARDINES – BRIOCHE, SAUCE GRIBICHE	24
GRILLED SPLIT PRAWNS – FLAMED FERMENTED CHILI OIL	12EA
GRILLED OCTOPUS, CRISP POTATO, PICO DE GALLO	33
CLAM AND PRAWN FREGOLA - GREEN OLIVE, TOMATO, TORTILLA	34
MUSSELS 500G – CHILLI, GARLIC, WHITE WINE – FRENCH FRIES	36
SPAGHETTI VONGOLE, CHORIZO – LOBSTER OIL	42
SNAPPER (<i>WHOLE</i>) – BUTTERED NAM JIM	MP
‘CLASSIC’ CHEESEBURGER – FRIES	28
GRILLED ½ CHICKEN, CHUNKY ROMESCO, WHIPPED	
BUTTERMILK AND FETA TOUM	42
SCOTCH FILLET W/FRIES 250G	56
1KG T-BONE	160
<i>STEAKS ARE MB SCORE 3-5+</i>	
<i>YOUR CHOICE OF</i>	
<i>CHIMICHURRI, CAFE DE PARIS BUTTER OR PEPPER SAUCE</i>	

SIDES:

-SHOESTRING FRIES, AIOLI	13
-ALMOND & ÉCHALOTE BUTTERED BEANS	15
-PETITE SALADE, HAZELNUT & WHITE TRUFFLE DRESSING	13



GROUP MENUS *FOR 8+*

\$95

FRIED ZUCCHINI FLOWERS, STRACOTTA TOMATO

SPAGHETTI VONGOLE – LOBSTER OIL

GRILLED CHICKEN, ROMESCO, TOUM

GRILLED SIRLOIN, CHIMICHURRI

CHAT POTATO'S SWEDISH STYLE

SALAD OF MIXED LEAF, CORIANDER & LEMON DRESSING

ROSEMARY ROASTED FIG AND SUMMER FRUITS PAPILOTE

APPLE & PINEAPPLE CRUMBLE, SWEETENED MASCARPONE

\$120

BREAD/WARMED OLIVES

BURRATA – GRILLED PEACH, BASIL, BURNT CHILLI HONEY, PANGRATTATO

FRIED ZUCCHINI FLOWERS, STRACOTTA TOMATO

GRILLED SPLIT PRAWNS, FLAMED FERMENTED CHILLI OIL

SPAGHETTI VONGOLE – LOBSTER OIL

GRILLED CHICKEN, ROMESCO, TOUM

GRILLED SIRLOIN, CHIMICHURRI

CHAT POTATO'S SWEDISH STYLE

SALAD OF MIXED LEAF, CORIANDER & LEMON DRESSING

ROSEMARY ROASTED FIG AND SUMMER FRUITS PAPILOTE

APPLE & PINEAPPLE CRUMBLE, SWEETENED MASCARPONE

\$150

BREAD/WARMED OLIVES

CHARCUTERIE

BURRATA – GRILLED PEACH, BASIL, BURNT CHILLI HONEY, PANGRATTATO

FRIED ZUCCHINI FLOWERS, STRACOTTA TOMATO

GRILLED SPLIT PRAWNS, FLAMED FERMENTED CHILI OIL

SPAGHETTI VONGOLE – LOBSTER OIL

GNOCCHI, BRAISED INTERCOSTAL BEEF, TRUFFLE PECORINO

GRILLED WHOLE FISH NAM-JIM

GRILLED T-BONE, CHIMICHURRI

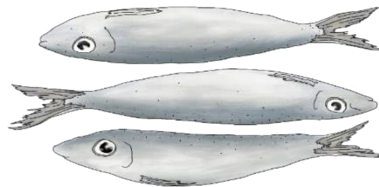
CHAT POTATO'S SWEDISH STYLE

SALAD OF MIXED LEAF, CORIANDER & LEMON DRESSING

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APPLE & PINEAPPLE CRUMBLE, SWEETENED MASCARPONE

(SAMPLE MENU SUBJECT TO PRODUCT AVAILABILITY)



COCKTAIL LIST

ALOEQUILA \$25

PATRON SILVER, ALOE VERA, MINT, LIME, AGAVE

FROSTY FRUIT MARGARITA \$25

PATRON SILVER, MANGO, CHINOLA PASSIONFRUIT, LIME, AGAVE

COCONUT & WATERMELON MARGARITA \$25

PATRON SILVER, 1800 COCONUT, WATERMELON, COCONUT WATER, LIME, AGAVE

GOLDEN KIWI MARGARITA \$25

PATRON SILVER, KIWI FRUIT, APPLE CIDER VINEGAR, LIME, AGAVE

BLOOD ORANGE TOMMY'S \$25

PATRON REPOSADO, BLOOD ORANGE, LIME, AGAVE

PALOMA'S VULCAN PALOMA \$25

VULCAN BLANCO, FRESH GRAPEFRUIT, CAPI GRAPEFRUIT SODA, LIME, AGAVE



COCKTAIL LIST

PALOMAS DRY MARTINI \$25

GIN OR VODKA, NOILY PRAT, LEMON TWIST

TARSILAS FILTHY MARTINI \$25

BELVEDERE, OLIVE JUICE, NOILY PRAT, OLIVES

NICE LONG BLACK \$25

BELVEDERE, MR BLACK, FRESH ESPRESSO

VESPA \$25

BOMBAY SAPPHIRE, BELVEDERE, LILET BLANC, LEMON TWIST

LYCHEE MARTINI \$25

BELVEDERE, HOUSE LYCHEE SYRUP, FRESH LIME

MONKEY 47 & TONIC \$25

MONKEY 47, TONIC, GRAPEFRUIT, ROSEMARY



MARGAN BREAKING GROUND

2023 ALBARINO

BORACHIO

2021 SAVAGNIN

LA GINESTRA

2021 TUTTO ANFORA TREBBIANO

JOY WINES

2023 DINNER FOR ONE ROSE' CAB SAUV.

MARC DELIENNE

2020 LE PETIT AMIS ROSE' GAMAY

MINIM

2024 SIMONE ROSE' SYRAH

2024 HITCH (CHILLED RED)

EASTER PEAKE

2022 COGHILLS CREEK PINOT NOIR

ETNELLA

2019 KAOS ROSSO NERELLO MASCALESE

MOET & CHANDON

IMPERIAL

RUINART

R DE BRUT

ROSE

HUNTER VALLEY, NSW

GLS \$16 | BTL \$80

MCLAREN VALE, SA

GLS \$23 | BTL \$110

TUSCANY. IT

GLS \$25 | BTL \$125

MARGARET RIVER, WA

GLS \$13 BTL \$55

BEAUJOLAIS, FR

GLS \$24 BTL \$115

HEATHCOTE, VIC

GLS \$15 BTL \$75

GLS \$15 BTL \$75

BALLARAT, VIC

BTL \$130

MT ETNA, SICILY, IT

BTL \$230

CHAMPAGNE, FR

GLS \$40 BTL \$210

CHAMPAGNE, FR

BTL \$350

BTL \$480



CORONA 355ML	\$10
YULLI'S LAGER 375ML	\$10
STONE AND WOOD PACIFIC ALE 330ML	\$11
BALTERS XPA 375ML	\$10
YEBISU 350ML	\$12
ASAHI 330ML	\$15
AETHER BREWING GINGER BEER 375ML	\$15
AETHER BREWING MEXICAN LAGER 375ML	\$12
GOOD FOLK DANNY'S WEDGE TPA 375ML	\$12P
SOUTH AVE MANGO SELTZER 300ML	\$14
SOUTH AVE SOUR WATERMELON 375ML	\$16
SAPPORO 650ML	\$18
VB LONG NECK 750ML	\$14
CARLTON LONG NECK 750ML	\$14

