

FROM THE FIRE

TO SHARE

Wood-fired bread

House sourdough

Roast garlic & olive oil bread dip 125

Herbs, aged balsamic, parmesan

Whipped feta & blistered tomatoes 145

Oregano, basil, olive oil

SMALLS

Skillet-roast black mussels 125

Tomatoes, garlic, thyme

Wood-fired roast scallops SQ

Garlic, parsley, lemon, breadcrumbs

Skillet-seared baby squid 135

Citrus verde, charred lemon

Coal-roast sardines 125

Chilli garlic relish

Blackened shell-on prawns 135

Roast garlic, chilli, olive oil, parsley, lemon

Wood-fired chicken 115

Green olives, herbs, preserved lemon

Chargrilled asparagus 175

Prosciutto, lemon, sea salt

Ember-baked camembert 165

Rosemary, thyme, garlic, honey

VEG

Whole roast cauliflower 145

Basil pesto, parmesan cream

Fire-roast squash 145

Wilted greens, candied walnuts, feta

Baked pasta 195

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



LARGER

Skillet-roast seafood rice SQ

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

Coal-roasted crayfish SQ

Parsley, lemon, garlic butter

Whole roast fillet of sea bass 295

Olive, tomato, roast baby fennel

Roast salmon SQ

Citrus verde, charred lemon

Skillet-roasted crispy skin chicken 225

Citrus verde, charred lemon

Pork belly 225

Roast apple, apple purée

Crispy lamb cutlets 345

Rosemary, sea salt

Chef's cut SQ

Sea salt

Skillet-seared beef burger 155

Sesame brioche bun, Dijon mustard, onion, aged cheddar, pickles, caramelised onion, burger sauce

Lasagne 185

Ragu, béchamel, basil, parmesan

Slow-braised lamb 395

Potato gnocchi



PIZZA

Margherita (V) 110

Basil, oregano, parmesan, mozzarella

Seafood pizza 295

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

Spicy pepperoni 195

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

Truffle mushroom 165

Spinach, kale, emmentaler

Chicken pesto 195

Goat's cheese, avocado, basil pesto

ADD TOPPINGS

Prawns / smoked salmon 85

Bacon / chicken / avocado / tuna 35

Olives / capers / anchovies 25

Tomato / feta / rocket 20



A LA CARTE

SMALLS

Oysters on the half shell SQ

Au naturel, preserved lemon mignonette

House crudo SQ

Scallop, tuna, salmon, white fish, olive oil, lemon

Salt & pepper baby squid 135

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

Shaved beef carpaccio 115

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

Stuffed tempura zucchini blossoms (V) 195

Goat's cheese, citrus truffle, honey

SALAD DAYS

House greens (V) 120

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

Tomato & mozzarella 135

Organic tomatoes, basil, capers, olive oil

Chopped salad (V) 125

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



BETWEEN BREAD

Crispy chicken 135

Buttermilk, spiced aioli, pepperoncini slaw, fries

Garlic prawn bap 195

Chilli, garlic, parsley butter, aioli, lemon, fries

PASTA

Seafood pasta 295

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

Prawn pasta 265

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

Carbonara 155

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

Chicken pesto 145

Tagliatelle, garlic, chilli, parmesan

Aglio e Olio (V) 125

Spaghetti, garlic, chilli, pecorino

Beef ragu 165

Rigatoni, basil, parmesan



MAINS

FISH

(Side and sauce of choice)

Kingklip (fillet) 295

Kingklip (whole) 365

Sole 285

Tuna 325

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 445

Garlic, olive oil, herbs

Lemon steak 245

Sirloin steak, preserved lemon

Pepper fillet steak 295

Peppercorn sauce

Grilled chicken cutlets 175

Herbs, lemon, olive oil



SIDES

Fries 45

Maldon sea salt

Broccoli 65

Sea salt, lemon

Simple salad 55

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

Baby potatoes 45

Sea salt, parsley, lemon

Basmati fried rice 45

Olive oil, garden herbs, lemon

DESSERTS

Caramel panna cotta (GF) 95

Butterscotch crème, praline, oat crumble

Olive oil cake 115

Pear & almond, crème fraîche

Salted caramel bundino (GF) 105

Vanilla caramel custard, amaretti crumble,
salted caramel ice cream

Torched meringue 125

Chocolate sponge, strawberry ice cream

Burnt custard (GF) 95

Vanilla crème brûlée, macadamia nuts, honey comb

Chocolate tart 125

Roasted hazelnuts, white chocolate ice cream

Sorbet & ice cream selection 45 per scoop

Lemon, orange / salted caramel, strawberry, white chocolate

