

Food Menu

Snacks

East 33 Rock Oyster | 8 each
Finger lime, mignonette (GF, DF, A)

Shark Bay Wild Scampi
Caviar Tartlet | 20
Egg yolk gel, nori (A)

Confit Duck Leg
Spring Rolls | 26
Umeboshi, black garlic

Portoro Beef Bruschetta | 15
Brioche, pesto, pecorino

Assorted Olives | 12
Kiss peppers, Lombardi (VE, GF, DF)

House-Roasted Mixed Nuts | 12
(VE, GF, DF, N)

Sharing

Two Types of Sourdough | 12
Cooper Tree Farms butter, smoked red gum salt (V)

Australian Cheeses | 32
Pickled fig, Shangri-La honey, crackers (V)

Beer Battered Fries | 15
Truffle aioli (V, DF)

Chef's Selection of Australian Charcuterie | 34
Cornichon, guindillas, lavosh

Boneless Chicken Karaage | 30
Sambal glace, garlic aioli, pickles

Salt & Pepper Squid | 28
Tartare sauce, lemon (DF, A)

Conchiglie Pasta | 32
Pimentón, prawn, crab, artichoke, tomato, lemon (A)

Manchego & Quince Croquette | 26
Turmeric mayonnaise (V)

Samosa & Pakora | 26
Bush tomato chutney (V)

Kitchen closes at 9.30 PM

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free
(N) Contains Nuts | (P) Contains Pork | (A) Australian Seafood
(M) Seafood of Mixed Origin | (I) Imported Seafood

Food Menu

Chef's Selection

Cajun Tuna Tataki | 25
*Heirloom tomato, saffron,
watermelon (V, GF, A)*

Chargrilled Octopus | 24
*Baba ghanoush, leek,
burned lime (GF, A)*

Lamb Loin | 24
*Ajo blanco, alubias granja,
fennel, paratha*

Classic Wagyu Tartare | 24
*Pickles, egg yolk gel, Kipfler
potato crisps*

Cashew & Pea Ricotta | 22
*Avocado, sugar snap, desert
lime, verjus (VE)*

Buffalo Mozzarella | 18
Shangri-la honey, chilli oil (V)

Desserts

Raspberry Vegan Delight | 22
(VE, DF)

Salted Caramel & Dark Chocolate
Mousse with Hazelnut | 22
(DF, N)

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