

STARTERS

- OYSTERS
half dozen, pacific, natural with ponzu \$24
- HOUSE MADE HUMMUS & BABA GHANOUSH
olives, bread \$16
(gf) (v) (ve)
- OSBORNE CHARCUTERIE
cured meats, cheese, marinated
vegetables, bread \$24
- KINGFISH CRUDO
wasabi miso dressing, jalapenos, crispy
potato \$18
- GRILLED OCTOPUS
watermelon, fetta, jalapeno dressing \$21
(gf) (v)
- CAPE GRIM CARPACCIO
caper berries, horseradish cream,
pecorino, wild rocket \$18
(gf)
- SALT & PEPPER CALAMARI
shaved fennel, wild rocket, spicy asian
dressing \$16

STEAK

served with roasted vine cherry tomatoes
and a choice of:
red wine jus, peppercorn, mushroom,
coriander chimichurri, compound butter or
mustard

- 200GM CAPE GRIM EYE FILLET \$38
- 500GM RIBEYE ON THE BONE \$56

MAINS

- PASTA OF THE DAY
see wait staff for details \$24
(v)
- BEER BATTERED FISH & CHIPS
house tartare, smashed peas \$26
- DOUBLE WAGYU BEEF BURGER
cheese, tomato relish, pickles, lettuce \$26
- SOUTHERN FRIED CHICKEN BURGER
shaved double smoked ham, brie, slaw \$24
- CHICKEN SCHNITZEL
fior di latte, slaw \$25
- CLASSIC PARMA
tomato sugo, shredded ham, mozzarella,
chips, slaw \$27
- TAGLIATALLE AI FRUTTI DI MARE
mussels, prawns, calamari, fish, roasted
cherry tomatoes, garlic \$29
- 300GM PORTERHOUSE
chips, slaw \$34
choice of red wine, mushroom or pepper jus
(gf)
- MARKET FISH OF THE DAY
pickled onion, capers, tomato concasse,
shiso ponzu \$MP
(gf)

PIZZA

- TOMATO
basil, fior di latte, shredded mozzarella \$17
(v)
- ROASTED PUMPKIN
caramelised onion, chickpeas, fetta, kale \$19
(v)
- SHREDDED DOUBLE SMOKED HAM
mushrooms, olives, mozzarella \$20
- PROSCIUTTO
blue cheese, wild rocket, pecorino \$21
shavings

SALAD

- CAESAR
baby cos, parmesan, bacon, croutons, \$20
anchovies, caesar dressing, egg
(v) (gf)
- ROOT VEGETABLE
parsnip puree, tahini, chickpeas, crispy \$24
kale
(v) (ve) (gf)
- ROASTED PUMPKIN
hummus, quinoa, dijon maple dressing, \$24
crispy sage, fetta
(v) (ve) (gf)
- add grilled chicken \$5
- add smoked salmon \$5

SIDES

- CHIPS \$11
- ROASTED VEG \$8
- CREAMY MASH \$8
- SLAW \$8

DESSERT

- STICKY DATE PUDDING
butterscotch sauce, vanilla bean ice \$12
cream
(v)
- CHOCOLATE FONDANT
berry compote, seasonal berries, vanilla \$12
bean ice cream
(v)
- MERINGUE
creme patissiere, seasonal fruits, \$12
compote, chantilly cream
(gf) (v)