

SNACKS

- Oysters** Natural 6.5ea · Native - fingerlime, anise myrtle, lemon aspen 7ea
- Bread** Sequel Bakery sourdough, infused olive oil 5ea
- Olives** Grumpy Grandma local olives marinated in herbs and chilli 15
- Roast macadamias** in native bush tomato 'pizza shape' spices 15
- Caesar wedge** baby gem, anchovy dressing, pancetta, pangrattato, parmigiano 15
- Carrots** wattleseed spiced rainbow carrots, whip feta, currants, smoked almond 25
- Anchovy toast 'Pissaladière'** anchovy, caramelised onion, olive, crostino^(I) 14
- Fries** salt & vinegar skin on shoestring fries 15

PLATES

- Antipasto** local salumi & cheese selection, condiments, pickles & pane carasau 42
- Whipped local fish roe** vegetable crudités, bottarga^(A) 25
- Byron Burrata** marinated baby peppers, chermoula, balsamic, hazelnut 32
- Vitello tonnato** smoked & chilled beef, tuna emulsion, capers, pickled eschalot 32
- Prawn sanga** king prawns, Old Bay & shellfish aioli, pickles, lettuce^(A) 31
- Crab linguine** spanner crab, linguine, garlic, chilli, lemon, herb pangrattato^(A) 39

TO FINISH

- Australian cheese selection** condiments, pane carasau TWO 25 / THREE 35
- Basque cheesecake** mini Basque cheesecake, orange, almonds 19
- Gelato** selection of Frankies gelato & sorbet (*ask for daily selection*) 6ea
- Watermelon negroni** frozen wedge of negroni soaked watermelon 15

(A) Australian | (I) Imported | (M) Mixed

A 10% surcharge applies on Sunday & 15% on public holidays | Card surcharges apply

A 10% service charge applies on the total final bill for groups of 6+ guests