

SNACKS

Freshly Baked Sourdough, Cultured Seaherb Butter \$7 (V)

Marinated Olives \$8 (GF) (V)

Saltbush Croquette, Herb Aoili \$9(V)

Half Dozen Freshly Shucked Oysters \$24

Tapas (MP)

ENTRÉE'S

Chili Crab and Prawn Dumpling, Sea Vegetables, Crispy Shallots \$18

Pork & Scallops, Buttermilk, Carrots, Wood Sorrel (GF) \$18

Beef Tartare, Smoked Yolk, Warrigal Greens, Salted Egg Chips \$17(GF)

Confit Mushrooms, Coconut, Taro, Mustard Greens \$16 (GF)(V)

Ora King Salmon, Potato, Orange, Pea Puree, Karkalla \$17 (GF)

Barbecued Eugowra Quail, Papaya, Chili, Dashi, Kimchi \$18 (GF)

Baked Oysters, Suquet \$4.50 (MGF)

MAINS

Cerberus Fish & Chips, Tartare, Mushy Peas, Mesclun \$29 (MGF)

Black Angus Eye Fillet, Potato Puree, Roasted Tomato, Herb Salad, Red Wine Jus \$44 (GF)

Seafood Risotto, Squid Ink, Basil, Garlic, Tomato, Bottarga, Pangrattato \$ 36 (MGF)

Roasted Cauliflower, Vadouvan, Curd, Garlic Naan Bread \$29 (GF) (V)

Fresh Catch Seafood, Saffron Bisque, Rouille, Grilled Sourdough \$36 (MGF)

Roasted Saddle of Lamb, Ratatouille, Polenta, Apicius \$40 (GF)

Grilled Barramundi, Roasted Carrots, Barley, Carrot Top Pesto, Cauliflower Puree \$36 (MGF)

SHARING

Seafood platter **\$95** *mgf*

SIDES

Chips, Wild Rosemary Salt \$8 (GF)

Brussel Sprouts, Bechamel, Salmon Roe \$9 (GF)(V)

Cerberus Salad \$8 (GF)

Soft Polenta, Aubergine, Parmasan \$9 (GF)

No alterations to the menu during our busy periods.

gf - gluten free

mgf - can be made gluten free

PUBLIC HOLIDAYS INCUR A 15% LABOUR SURCHARGE
PLEASE NOTE-All credit card payments incur a 1.5% processing fee