



## TO START AND SHARE

Mount zero olives	6
Warm focaccia w evo & aged balsamic	6
Potato croquettes w housemade kasundi	8
Crispy polenta w cauliflower puree & truffled pecorino	8
Prawn bao w pickled red onion & sriracha mayo	9ea
Wild mushroom arancini w aioli	15
Calamari tossed in peppered spices w sweet rocket, french radish & aioli	20
Spring bay mussels in an xo sauce w zucchini	20
Freshly shucked sydney rock oysters natural w vinaigrette or mornay	1/2doz 24

## BERTH BOARDS

Mezze board housemade dips, assorted breads & marinated olives	18
Mediterranean antipasto board chef selection of housemade delicacies	30
Seafood antipasto board chef selection of cold & hot seafood items	36

## FROM THE PAN

Mushroom gnocchi w mushroom ragu, caramelised shallot & truffled pecorino	20
Chicken risotto w roasted pumpkin, pine nuts & sage	22
Gnocchi ragu w beef & thyme	24
Linguine marinara w prawns, calamari, mussels, tomatoes, garlic, chilli, herbs & extra virgin olive oil	26
Blue swimmer crab risotto w green peas, spring onion, coriander, chilli & coconut cream	28

## OUR CLASSICS

Grain salad smoked salmon, freekeh, seeds, pomegranate, broccolini, avocado mousse, almond, fetta, poached egg in a honey & miso dressing	20
Chicken caesar salad cos lettuce, pancetta, croutons, parmesan, white anchovies & soft egg in a caesar dressing	20
Beef salad green leaf, capsicum, bean shoots, cucumber, carrots, cashews w honey & soy dressing	20
Soft shell crab burger tempura battered w butter lettuce, pickled coleslaw & aioli	22
Fish n chips stone & wood battered fish fillets, fries w homemade condiments & lemon	26
Lamb shanks braised in a rosemary tomato sugo w creamy mash potato	26

Cautionary note: Please be aware that shanks contain a very fine cartilage bone released during the cooking process

## FROM THE CHARGRILL

Chargrilled 'spatchcocked' chicken w ratatouille, pearl cous cous, soft herbs & jus	28
Millbrook crumbed pork cutlet w puttanesca, sweet rocket & lemon	28
Kangaroo fillet w lemon myrtle & wattle seed, pearl barley, carrot, beetroot & quince jus	29
NZ snapper fillet w hawkes potato & a lemon, fennel & caper butter	32
Swordfish w charred capsicum, cannellini beans & a ginger romesco	32
Queensland king prawns nicoise salad, tarragon & pernod vinaigrette	38
Eye fillet steak 250g grass fed, black angus w mash potato & jus	38
Scotch fillet 300g grain fed, angus reserve w fries & bearnaise sauce	42

## ON THE SIDE

shoestring fries w aioli	
broccolini w pecorino	
hawkes potato twice cooked	8
seasonal sautéed vegetables	
farm leaves w mustard vinaigrette	

## IF I MUST

<b>Lemon tart</b> w fior di latte ice cream	14
<b>Yoghurt panna cotta</b> raspberries, strawberry gel, biscuit & citrus sauce	14
<b>White chocolate brulee</b> milk cream & a tuille garden	14
<b>Sticky date pudding</b> warm butterscotch sauce w vanilla bean ice cream	14
<b>Chocolate honey pot</b> cocoa crumble, honeycomb & vanilla bean ice cream	14
<b>Berth's dessert board</b> an assortment of our housemade desserts	28

## LIQUID DESSERTS

<b>Espresso Martini</b> a freshly brewed espresso shaken with Russian standard platinum label vodka, kahlua and frangelico	16
<b>Toblerone</b> baileys, kahlua, frangelico, dark chocolate liqueur all blended with fresh cream & honey	18

## DESSERT WINES 90ml serve

<b>Xanadu 'Cane Cut'</b> Viognier (375 ml) <i>Margaret River, WA</i>	10 / 40
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## SHERRY + FORTIFIED WINES 60ml serve

Valdespino 'Candado' Pedro Ximenex	14
Penfolds Grandfather Tawny Port	18
Campbells Isabella Rare Topaque	35
Campbells Merchant Rare Muscat	35

## DIGESTIFS 30ml serve

<b>Lark Classic</b> Single Malt Tasmanian Whisky	22
<b>Fernet Branca</b>	10
<b>Grand Marnier</b>	9
<b>J.Dupont V.S.O.P</b> Art Noveau Grande Champagne Cognac	11.5
<b>Tesseron lot 76 X.O Cognac</b>	18
<b>1985 Delord Bas-Armagnac</b>	12.5
<b>Rodger Groult</b> Calvados Pays D'Auge 8yr old Apple Brandy	12
<b>El Jimador Reposado</b> Tequila	9
<b>Herradura Plata</b> Tequila	12
<b>Tromba Añejo</b> Tequila	16
<b>James E Pepper 1776</b> Rye Bourbon	12
<b>Glendalough</b> Single Malt 13yr old Irish whiskey	14
<b>Hakushu</b> Single Malt 12yr old Japanese Whiskey	18
<b>Yamazaki</b> Single Malt 12yr old Japanese Whiskey	18
<b>Laphroaig</b> Islay Single Malt 10yr old Scotch Whiskey	12
<b>Bowmore</b> Islay Single Malt 18yr old Scotch Whiskey	18

## COFFEE / TEA

Long black	4	+ Soy milk	.50
Short black	4	+ Almond milk	.50
Latte	4	+ Large	1
Cappucino	4	English breakfast	4
Flat white	4	Earl grey	4
Macchiato	4	Green	4
Mocha	4	Peppermint	4
Prana chai	5	Chamomile	4
Iced latte/ long black	4	Hot chocolate w marshmallows	4
Iced coffee/ chocolate (w ice cream)	5	Affogato	5
		Liqueur affogato	12

## KIDS MENU

### MAINS

<b>Crumbed chicken</b> & chips	12
<b>Crumbed calamari</b> & chips	12
<b>Battered fish</b> & chips	12
<b>Linguine bolognese</b>	12

### DESSERT

<b>Vanilla ice cream</b> 2 scoops w or without chocolate topping	4
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**Allergy alert** while stringent precautions are taken, one should assume that contact with peanuts, tree nuts, seeds, wheat, eggs, milk, soy, shellfish and other allergens is possible