



## TO START

<b>Mount zero olives</b>	6
<b>Warm focaccia</b> w evo & aged balsamic	6
<b>Potato croquettes</b> w housemade kasundi	8
<b>Crispy polenta</b> w cauliflower puree & truffled pecorino	8
<b>Tempura prawn</b> in a steamed bun w pickled red onion & sriracha mayo	9 <sup>ea</sup>
<b>Wild mushroom arancini</b> w aioli	15
<b>Calamari</b> tossed in peppered spices w sweet rocket, radish & aioli	20
<b>Spring bay mussels</b> in a red chilli xo sauce w zucchini	20
<b>Cured hiramasa kingfish</b> w cucumber, apple, miso & seeds	22
<b>Freshly shucked sydney rock oysters</b> w vinaigrette or mornay	1/2doz 24
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<b>Mezze</b> of housemade dips, assorted breads & marinated olives	18
<b>Mediterranean antipasto</b> w the chef's selection of housemade delicacies	30
<b>Seafood antipasto</b> w the chef's array of cold & hot seafood, cured salmon & condiments	36

## LIGHTER OPTIONS

<b>Grain salad</b> gin cured salmon, freekeh, seeds, pomegranate, broccolini, avocado mousse, almond, fetta, poached egg in a honey & miso dressing	20
<b>Beef salad</b> w soba noodles, capsicum, carrot, cucumber, spring onions in a honey, soy & peanut dressing	20
<b>Chicken caesar salad</b> cos lettuce, pancetta, croutons, parmesan, white anchovies & a soft egg in a caesar dressing	20
<b>Fish n chips</b> beer battered fish fillets, fries w homemade condiments & lemon	26

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## FROM THE PAN

<b>Mushroom gnocchi</b> w mushroom ragu, caramelised shallot & truffled pecorino	20
<b>Chicken risotto</b> w roasted pumpkin & carrot, toasted pine nuts & sage	22
<b>Gnocchi ragu bolognese</b> w beef & thyme	24
<b>Duck risotto</b> w beetroot, radicchio & balsamic reduction	26
<b>Linguine marinara</b> w prawns, calamari, mussels, tomatoes, garlic, chilli, herbs & extra virgin olive oil	28

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## ON THE SIDE

shoestring fries w aioli kipfler potatoes, twice cooked seasonal vegetables broccolini w pecorino farm leaves w mustard vinaigrette	8
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## FROM THE CHARGRILL

<b>Chicken 'spatchcocked'</b> w ratatouille, pearl cous cous, soft herbs & jus	28
<b>Pork cutlet</b> w miso & honey, buttered green beans, green leaf & peanut dressing	28
<b>Kangaroo fillet</b> w lemon myrtle & wattle seed, carrot & pumpkin puree, glazed beetroot & jus	29
<b>Local snapper fillet</b> w kipfler potato & a lemon, fennel & caper butter	32
<b>Queensland king prawns</b> nicoise salad, tarragon & pernod vinaigrette	38
<b>Eye fillet steak</b> 250g grass fed, black angus w mash potato & jus	38
<b>Scotch fillet</b> 300g grain fed, angus reserve w fries & bearnaise sauce	42

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## MADE TO SHARE

<b>Sichuan half duck</b> served w cucumber, hoisin & steam buns	68
<b>Club steak</b> <i>dry aged, 800g</i> pasture fed, served medium rare w twice cooked potatoes & farm leaves	85
<b>Salt bush lamb</b> bone in, honey, lemon thyme served w dutch carrots, mashed potato & jus	85

*Our 'made to share' are on the special side, please allow 20-30 minutes for our chefs to prepare it for you*

## SWEETS

<b>Lemon tart</b> w fior di latte ice cream	14
<b>White chocolate brulee</b> w biscuit crumb & seasonal fruit	14
<b>Sticky date</b> butterscotch sauce w vanilla ice cream	14
<b>Chocolate 'jaffa' dome</b> chocolate mousse, orange chocolate, honeycomb & ganache	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 & frangelico	16
<b>Toblerone</b> baileys, kahlua, frangelico, dark chocolate liqueur all blended w 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>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	4.2	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>Chicken strips</b> & chips	12
<b>Battered fish</b> & chips	12
<b>Linguine bolognese</b>	12
<b>Ham &amp; cheese</b> toasted foccacia & chips	12

### DESSERT

<b>Vanilla ice cream</b> 2 scoops with 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