



## To Start

### PACIFIC OYSTERS (GF)

Smoky Bay

From the pristine waters of the Eyre Peninsula of South Australia, this sheltered bay is influenced by tidal waters, producing large oysters with a clean, salty flavour 4.5

Sourdough, butter 3

Fennel & chilli marinated olives (GF/V/DF) 5

Chargrilled chorizo, Pedro Ximenez, almonds, hummus (GF) 14

## On Your Own

Beer battered Shark Bay whiting, chips, minted pea, pickled onion, tartare 26

Shark Bay crab linguine, tomato, rocket, Aleppo pepper 29

Bouillabaisse, mussels, tiger prawn, market fish, rouille, charred sourdough 30

Rangers Valley sirloin, preserved lemon butter, cress, radish salad (GF) 41

## Salad

Raw salad, bitter leaves, sugar snap peas, sunflower seeds, pomegranate, elderflower dressing (GF/V/MG/DF) 14

Buffalo mozzarella, tomatoes, basil, aged balsamic (GF/V) 16

## Sides

Rocket salad, pear, parmesan, pinenuts (GF/V) 9

Roasted kipfler potatoes, rosemary salt (GF/V) 9

Sautéed beans, shallots, pancetta (GF) 9

Chips, tartare (V) 10

## Black Boards

Our chefs create daily specials, available on our black boards, after sourcing the best produce from the ocean to the farm