

COTT & CO

Small Bites

Today's oysters each	4.5
Sourdough baguette & artisan butter	2pp
Local olives marinated in house	7
In-house roasted spicy nuts	7
Crumbed bocconcini, spicy arrabiata (3)	9
Plantagenet chorizo, preserved lemon & parsley dressing	9
N'juja, goats cheese & honey bruschetta (3)	13
Warm spicy edamame, Japanese dressing	9
Marinated local WA sardines (2)	9
Flambé Exmouth tiger prawns, truffle oil, spiced vodka GF	30
Crispy whitebait with chilli coconut aioli	14
Gratinated gnocchi with blue cheese fondue	14
NZ hot smoked king salmon with white onion puree	14
Buffalo mozzarella, grilled peach, plums & hazelnut	14

Mains are served as blackboard specials daily, ranging from \$28

Please note items on this menu are subject to change due to seasonal fresh produce

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