

Cold Tapas

Oysters natural, lemon mignonette <small>df gf</small>	6.5 ^{ea}
House-smoked mixed nuts <small>gf v</small>	8
Marinated olives <small>df gf v vegan</small>	9
Compressed melon prosciutto, pickled radish, rocket oil <small>gf</small>	12
Pickled cucumber stracciatella <small>gf</small>	12
Charcuterie of the day olive oil	16
Mezze hummus, mutabal, romesco, pita bread <small>v</small>	17
Prawn cocktail baby radish, cocktail sauce <small>gf</small>	18
Salmon ceviche Bloody Mary infusion, salsa picante, coriander, chili <small>df</small>	18

Hot Tapas

Kilpatrick oyster smoked bacon <small>df gf</small>	7 ^{ea}
Zucchini frites miso aioli <small>df v</small>	12
Fries tomato sea salt, aioli <small>df v</small>	14
Croquettes of the day aioli	14
Moroccan chicken kofta spiced tahini <small>df</small>	14
Fried calamari fried lemon, capers, smoked paprika aioli	15
Sticky lamb ribs ras el hanout spices, pomegranate molasses <small>df gf</small>	19

Salads

Waldorf baby cos, apple, walnut, buttermilk dressing <small>v</small>	15
Chicken Caesar poached chicken, baby cos lettuce, crispy pancetta, Parmesan	17
Greek tomato, pickled chilli, capsicum, oregano, thyme, red onion, feta <small>gf v</small>	16

df dairy free | **gf** gluten free | **v** vegetarian | **vegan**

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays.

Sandwiches & Burgers

Truffled croque monsieur prosciutto di San Daniele, gruyere, brioche	15
Prawn bun apple, toasted brioche roll, crème fraîche	19
Prime steak Cape Grim sirloin MS2, confit tomato, salsa verde, black garlic mayo, ciabatta	23
Wagyu beef smoked cheddar, onion rings, pepper relish, brioche bun	23

Flatbread Pizzette

Tomato fior di latte, basil v	16
Chorizo tomato, fior di latte, rucola, garlic, rosemary	17
Smoked salmon crème fraîche, dill, capers, salmon roe	18

Share

Cheese board Australian cheese, local NQ fruits, lavosh v	39
Rooftop taster <i>min 2 people</i>	55pp
House-smoked mixed nuts, marinated olives, mezze, tomato & fior di latte pizzette, Moroccan chicken kofta, fries, fried calamari, CBCo battered fish	

Desserts

Chocolate chip cookie sandwich peanut butter ice cream, sour cherries	12
Hot sugared churros caramel, vanilla ice cream	12
Chocolate cheesecake Grand Marnier, pailleté feuilletine, orange compote	12

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