

to SHARE or NOT TO SHARE

- HANDMADE GARLIC FOCACCIA** v balsamic oil **6pp**
- HERB & CITRUS MARINATED GINGIN OLIVES** v gf lemon **14**
- SPICED ROASTED NUTS** v gf burnt honey cumin **9**
- FRESHLY SHUCKED OYSTERS ON THE ROCKS** gf a
natural w/ mignonette & lemon **6.5**
kilpatrick **7.5**
thai **7.5**
- LEMON & CHILLI SQUID** gf m nam jim dipping sauce **27**
- LOCAL GRILLED OCTOPUS** gf a smoked kipfler, davidson plum, wattle seed & native pepper **29**
- POACHED PRAWN TARTARE** gf a croquette, cucumber, lime aioli, tobiko **28**
- GRILLED SCALLOPS** gf m sea grapes, yuzu ponzu, silken tofu & white miso **28**
- CHICKEN WINGS** gf chilli sambal aioli **26**
- AUSTRALIAN WAGYU BITES** gf miso & mirin, asian pear, pickled ginger, sesame seeds, shallots **29**
- CRISPY CAULIFLOWER** v gf whipped fetta, pomegranate, pistachio dukkha, charred lemon tahini **24**
- CHARRED ASPARAGUS** v gf stracciatella, hazelnut, lemon gel, romesco **26**

SOMETHING LARGER or DEFINITELY SHARING

- THE JETTY INDULGENCE** gfo m
grilled rock lobster, grilled bugs, grilled scallops, fresh natural oysters,
grilled prawns, steamed garlic black mussels, house smoked cured salmon,
lemon chilli squid, fried potatoes, house preserved vegetables, asian salad, bread & dips **225**
- OCEAN PLATTER** gfo m
grilled bugs, fresh natural oysters, grilled prawns, steamed garlic black mussels,
house smoked cured salmon, lemon chilli squid, house preserved vegetables, bread & dips **115**
- THE BUTCHERS' BOARD** gfo
crispy chicken bites, two butchers' cuts of the day,
chicken wings, chorizo, corn, bread & dips **89**
- LAMB BANJO** gf
slow roasted shoulder of lamb, roasted vegetables **99**

(v) vegetarian (vg) vegan (vgo) vegan option (gf) gluten free (gfo) gluten free option (a) australian (i) international (m) mixed

should you have any special dietary requirements or allergies, please inform your waiter. we will endeavour to accommodate your dietary needs, however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

service charge - 10% on sundays & 15% public holidays

MAIN for you

- KANGAROO FILLET **gf** roasted beetroot, blackberry, whipped goat's cheese, macadamia & native pepperberry **49**
- SUMMER SHELFISH BROTH **gf m** bugs, prawns, mussels, squid, market fish, corn, fennel, dill, potato **48**
- ROCK LOBSTER PASTA **a** green apple, ginger, shiso, chervil, black pasta, toasted chilli & sesame **86**
- BONELESS CHICKEN MARYLAND SKEWER **gf** sweet potato, labneh, almonds, soft herbs, cranberries, tahini **42**
- LAMB SHOULDER **gf** smoked eggplant, herb & caper salsa, zucchini, lemon lamb jus **47**
- KING HENRY PORK CUTLET (300g) **gf** beetroot, potato cake, apple & mustard pickle, chimichurri **46**
- CAPONATA **v gf** eggplant, capsicum, olives, capers, potato dumpling **36**
add chicken | prawns **7 | 9**
- ROASTED LEEK & WILD MUSHROOM **vgo gf** asparagus, celeriac, hazelnut, truffle & parmesan velouté **38**

from MARKET to JETTY

DAILY SELECTION OF FRESH SEAFOOD STRAIGHT FROM THE MARKET

- GRILLED FISH OF THE DAY **gf m** **44**
asian salad, fried potato, homemade tartare sauce
- GRILLED WHOLE ROCK LOBSTER **gf a** **MP**
asian salad, fried potato, choice of chilli sambal aioli, béarnaise or chimichurri

land MEATS fire

SELECTED CUTS OF AUSTRALIAN BEEF FROM CERTIFIED CARBON NEUTRAL FARMS

choice of truffle mash, fried potato or asian salad
choice of béarnaise, blue cheese cream & onion, chimichurri or jus

- 150 DAY GRAIN FED BLACK ANGUS RIB EYE (300g) **gf** **66**
- CARRARA WAGYU RUMP | MB 7+ (300g) **gf** **59**
- WAGYU BLACK ONYX BEEF TENDERLOIN | MB 5 (250g) **gf** **85**
- 150 DAY GRAIN FED CHATEAUBRIAND (for two) (800g) **gf** **149**
fried potato, asian salad, jus

on the SIDE

- HONEY GLAZED PUMPKIN, CUMIN **v gf** **16**
- FRIED POTATO & AIOLI **vgo gf** **14**
- CHARRED BROCCOLI, CHILLI, GARLIC, SULTANAS **vgo gf** **16**
- CAULIFLOWER CHEESE **v gf** **15**
- CRISPY ASIAN SALAD **vgo gf** **14**

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