

Menu

MIXED MEDITERRANEAN OLIVES with garlic, rosemary and lemon (vg, gf)	\$10
FRIES <i>with</i> AIOLI	\$11
SWEET POTATO FRIES topped with guacamole and cherry tomato salsa	\$14
FRESH LA STELLA BURRATA & HEIRLOOM CHERRY TOMATO served with a balsamic gel, onion, herbs and olive oil (vg, gf)	\$24
CAULIFLOWER FRITTI with a pickled red onion and raisin jam (vg)	\$17
SYDNEY ROCK OYSTERS Natural or with finger lime mignonette (gf)	½ doz \$26 1 doz \$48
PANKO CRUMBED SNAPPER GOUJONS with side salad and lemon mayo	\$33
BUCKET OF PRAWNS with lemon and cocktail sauce (gf)	\$42
SPICY BEEF QUESADILLA with cheese, guacamole and sour cream	\$22
AUSTRALIAN CHEESE BOARD lavosh, jam, sourdough and fruit (v, gf crackers available)	\$32
FRIED HONEY ICE CREAM with berry compote, consommé and mint	\$14

(DF) DAIRY FREE (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

All items may contain traces of nuts. All credit card transactions incur a 1.5% surcharge.
Surcharge applies on public holidays.

Drinks

WINES

SPARKLING

2019 Anna Spinato Prosecco Veneto, Italy	\$14.50 / \$65
NV Jansz Premium Cuvee, Tasmania	\$15 / \$72
NV Arras Blanc de Blanc, Tasmania	\$76

CHAMPAGNE

NV Pol Roger Brut Reserve, Epernay, France	\$169
NV Veuve Cliquot Yellow Label Brut Reims, France	\$109
2010 CV Dom Perignon Brut, Epernay, France	\$299

WHITE

2018 Dusky Sounds Sauvignon Blanc, Marlborough, New Zealand	\$14 / \$58
2020 Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	\$87
2019 Smith & Hooper Pinot Grigio Wrattonbully, South Australia	\$15 / \$65
2018 Grant Burge "5th Generation" Chardonnay Barossa Valley, South Australia	\$14 / \$58
2020 Ad Hoc "Wallflower" Riesling Great Southern Western Australia	\$72
2020 Fiore Moscato Mudgee, New South Wales	\$14 / \$58

ROSÉ

2020 Domaine Des Feraud Provence Rosé Provence, France	\$15 / \$72
2018 Mud House Burleigh Pinot Rosé Marlborough, New Zealand	\$14 / \$65



RED

2019 Philip Shaw "The Conductor" Merlot Orange, New South Wales	\$15 / \$65
2018 Terra Sancta Mysterious Diggings Pinot Noir, Central Otago, New Zealand	\$17 / \$75
2018 Tamar Ridge Pinot Noir, Tasmania	\$80
2019 Hentley Farm Villain & Vixen Shiraz Barossa Valley, South Australia	\$15 / \$65
2017 Terrazas Reserva Malbec Mendoza, Argentina	\$75
2014 Petaluma Project Co. Cabernet Sauvignon, Coonawarra, South Australia	\$75



BOTTLED BEERS & CIDERS

Brookvale Union Ginger Beer, Manly	\$11
Hills Apple Cider, Adelaide Hills	\$11
Hills Pear Cider, Adelaide Hills	\$11
James Squire Broken Shackles Lager, Sydney	\$11
James Squire The Chancer Golden Ale, Sydney	\$11
Lord Nelson Three Sheets Pale Ale, The Rocks	\$11
Byron Bay Premium Lager, Byron Bay	\$11
Stone & Wood Green Coast Lager, Byron Bay	\$11
Asahi Dry Black, Japan	\$11
Corona Extra, Mexico	\$11
Sapporo, Japan	\$11
Kirin Megumi, Japan	\$11
Grolsch Pilsner, Netherlands	\$11
Corona Ligera (3.2%), Mexico	\$10
James Boag's Premium Light (2.7%), Hobart	\$8
Peroni Libera (0%), Italy	\$8

Drinks

COCKTAILS

\$23

JACK'S APPLE

Jack Daniel's Tennessee Fire Whiskey, apple liqueur, apple juice and hints of lemon and vanilla will have you dreaming of apple pies in no time.

KISS FROM A ROSE

A delicious blend of Tanqueray Gin, lychee and rose. You'll be glad you chose this drink on sunny afternoons overlooking the harbour.

POSH 'N' SPICE

The charm of this cocktail is undeniable. The chilli salt rim is matched with the elegance of Don Julio Tequila mixed with lime juice and grapefruit soda.

BRITNEY BI'CH

No one does a little sweet and sour than the comeback queen herself. Ketel One Vodka and Chambord shaken with hints of raspberry, fresh lemon, orgeat and whites. Drink me baby one more time.

SAILOR'S MISTRESS

Havana Club Especial mixed with passionfruit and strawberry, then balanced with splashes of citrus and sweetness make this drink one to remember.

SEAFARER'S AHOY

Your land legs will be trembling after tasting this zesty winner! Woodford Reserve Bourbon, Rosso Vermouth, fresh citrus and whites. This cocktail is a guaranteed hit for all seafarers alike.

OAXACAN PORTSIDE

Illegal Joven Mezcal, Martini Rosso and Campari stirred and poured over ice creates the ideal drink for docking yourself on the rooftop for an enjoyable evening.

COCKTAILS JUGS

\$39

FRUITS AFLOAT

Ketel One vodka, Chambord, seasonal fruits, topped with ginger beer. A tasty jug for any occasion!

TROPIC THUNDER

A downpour of Malibu and Midori meet with lemon and pineapple juice to create a truly delicious jug to be enjoyed by all.

SINKING CITRUS

Tanqueray Gin, Cointreau and elderflower blended with fresh cucumber and orange slices? Good. Topped with lemon squash? Great. In a jug big enough to serve you and your friends? The best!



All items may contain traces of nuts. All credit card transactions incur a 1.5% surcharge. Surcharge applies on public holidays.