

BOARDWALK

The dishes on our menu have been created based on the share dining experience. All dishes will come to the table as soon they are prepared so they can be enjoyed immediately.

Size guide for two diners
Small - individual pieces
Medium - a few bites for each
Large - a substantial sharing dish

APERITIF

Aperol spritz aperol, prosecco & soda	\$20.00
Citron Collins bombay citron presse, lemon & soda	\$20.00
Southside gin, mint & lime	\$22.00
French martini vodka, pineapple, chamboard	\$22.00
Piper Heidsieck available by the bottle	\$110.00

SMALL

Pumpkin sourdough GF- V - VGO E.V.O.O, balsamic	\$9.00
Arancini filled with brisket and mushroom, served with yuzu kewpie	\$8.00
Twice cooked pork belly GF- DF served on betel leaf, with sticky sauce & chicharrón pork skin	\$9.00
Oysters GF- DF served natural or with nam jim and holy basil	\$6 each or \$28.00 for 6
Seafood terrine GF- DFO pressed with pistachio and served with a herbed crema & green harissa	\$10.00
Charred corn on the cob GF- DFO- V - VGO coated in sriracha mayo, parmesan & smoky seasoning	\$9.00
King prawns GF- DF grilled & served with nam jim dipping sauce	\$13.00

SNACKS

House roasted spiced nuts GF- VG - DF	\$9.00
Marinated rainbow olives GF- VG - DF	\$9.00
Peppers stuffed with feta GF- V	\$11.00
Fries, rosemary salt, roasted garlic aioli DF- V - VGO	\$12.00
House made garlic bread GFO- V	\$9.00

MEDIUM

Cured reef fish GF- DFO finished with yuzu & horseradish crema, green herb oil, black sesame & toasted pine nuts	\$26.00
Calamari GFO- DFO tossed in togarashi served with yuzu kewpie	\$20.00
Charred miso eggplant GF- DFO- V - VGO smoked yoghurt, pistachio dukkha pomegranate, sesame	\$17.00
Papas Bravas GF- DFO- V - VGO crema, parmesan cheese	\$17.00
Heirloom baby carrots DF- V - VGO smoked yoghurt, pomegranate, toasted hazelnuts	\$17.00
Green leaf salad GF- DF - VG tossed with seed mix, pomegranate, pickled fennel, lemon dressing	\$15.00

|GF – GLUTEN FRIENDLY | V – VEGETARIAN | VG – VEGAN |
| DF – DAIRY FRIENDLY | O – OPTION |

Our kitchen contains multiple allergens and foods which may cause an intolerance. While we take great care, we cannot guarantee the complete omission of these food items from a dish or meal.

LARGE

Braised short ribs GFO- DFO holy basil harissa, smoked yoghurt, pickled shallots corn bread	\$34.00
300g Scotch Fillet GF- DFO charred broccolini, herb and garlic butter, red wine jus	\$48.00
Crispy skin Barramundi GF- DFO wild rice pilaf, nut blend, charred broccolini, lime and coriander crema	\$38.00
Laotian gnocchi DFO- V - VGO potato dumplings, coconut curry sauce miso medley of mushrooms	\$27.00
Rack of Lamb GF- DFO holy basil harissa, pickled shallot, pistachio dukkha papas bravas	\$42.00

SWEET

Chocolate & almond tartlet V vanilla bean ice cream, toasted almonds	\$17.00
Passionfruit & peach cheesecake GF- V blood orange sorbet, passion fruit coulis	\$17.00
Chef dessert of the day	MP

DIGESTIVE

Irish coffee jameson & espresso topped with whipped cream	\$18.00
Espresso martini vodka, coffee liqueur, cold pressed espresso.	\$22.00
Hazelnut martini vodka, baileys, hazelnut syrup	\$22.00