

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
Snack/Small - individual
Medium - to share between 2
Large - to share between 4

APERITIF

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

SMALL

Pumpkin sourdough	\$9.00
whipped butter, sea salt	
Arancini	\$8.00
filled with brisket and mushroom, served with yuzu kewpie	
Twice cooked pork belly	\$9.00
served on betel leaf, with sticky sauce & chicharrón pork skin	
Oysters	\$6.00
served natural or with nam jim and holy basil	
Seafood terrine	\$10.00
pressed with pistachio and served with a herbed crema & green harissa	
Charred corn on the cob	\$9.00
coated in sriracha mayo, parmesan & smoky seasoning	
King prawns	\$13.00
grilled & served with nam jim dipping sauce	

SNACKS

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

MEDIUM

Cured reef fish	\$26.00
GF - DFO	
finished with yuzu & horseradish crema, green herb oil, black sesame & toasted pine nuts	
Calamari	\$20.00
GFO - DFO	
tossed in togarashi served with yuzu kewpie	
Lamb cutlets	\$22.00
GF - DF	
holy basil harissa, cumin pistachio dukkah, pickled shallot	
Chicken tinga	\$20.00
GF - DFO	
corn tostada, pickled shallot, lime and coriander crema, avocado crema, grilled pineapple, smoky seasoning	
Heirloom baby carrots	\$17.00
DF - V - VGO	
smoked yoghurt, pomegranate, toasted hazelnuts	
Kale & rocket salad	\$15.00
GF - DF - VG	
tossed with seed mix, pomegranate, pickled fennel, lemon dressing	

|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	\$34.00
GFO - DFO	
holy basil harissa, smoked yoghurt, pickled shallots,	
300g Scotch Fillet	\$48.00
GF - DFO	
charred broccolini, herb and garlic butter, red wine jus	
Crispy skin Barramundi	\$38.00
GF - DFO	
wild rice pilaf, nut blend, charred broccolini, lime and coriander crema	
Tortellini	\$27.00
DFO - V - VGO	
lemon and ricotta, sundried tomato pesto, pinenuts, shaved parmesan (add local king prawns (\$15))	

SWEET

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

DIGESTIVE

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