



CAVIAR

10g Oscietra, Georgian caviar <i>(I)</i>	69
30g Darya Sevruga, Persian caviar <i>(I)</i>	190
30g Darya Acetra, Persian caviar <i>(I)</i>	240
30g Darya Beluga, Persian caviar <i>(I)</i>	290

RAW & CHILLED

Beef tartare, pickled baby eggplant, fennel cracker	12 ea
Scallop, tuna & kingfish tartare, finger lime <i>(M)</i>	16 ea
Sydney rock oysters, melon vinaigrette <i>(A)</i>	42/79
Poached prawns, celery, pistachio, pomegranate <i>(A)</i>	22
Spencer Gulf kingfish, kumquat, pickled onions <i>(A)</i>	28
Fresh seafood platter <i>(M)</i>	115

MEZZE

Mediterranean olives & pickles	11
OB bakery rustic bread rolls, butter, oregano	12
Strained yoghurt, caramelised charred onion, sumac & isot	19
Taramasalata, lemon oil, cured roe <i>(A)</i>	19
Antakya-style hummus, fried chickpeas, za’atar, paprika	18
Burrata, pomegranate molasses, tomato & pepper ezme	28

HOT MEZZE

King prawn skewer, walnut harissa, lemon chili <i>(A)</i>	16 ea
Hand-stretched halloumi, pangrattato	24
Crispy Hamsi, Black Sea anchovies <i>(I)</i>	26
Braised greens flatbread, barrel-aged feta, confit garlic, yolk	24
White anchovies pide, cherry tomatoes, caramelised onion <i>(I)</i>	26
Charcoal baby calamari, fermented tomato, burnt rosemary <i>(A)</i>	26

MAINS

Grilled Çipura, caramelised leek, broad beans, dill, capers <i>(A)</i>	39
Polenta crumbed snapper, muhammarra, burnt butter <i>(A)</i>	49
Dry aged Murray cod, plum pepper, turmeric, sorrel <i>(A)</i>	59
Char grilled swordfish steak, spiced beef jus, lemon <i>(A)</i>	79
Baked conchiglie pasta, prawn bisque, spanner crab <i>(A)</i>	59
Half charcoal lobster, lemon butter orzo, bottarga <i>(A)</i>	180
Duck pastilla, Malouf’s baharat spices, barberries	59
Slow roasted Tasmanian lamb shoulder 500g, condiments	64
2GR Wagyu flank MBS9+ 250g, beef jus, marjoram oil	79
2GR Wagyu Striploin MBS9+ 250g, Beef jus, mustard	99

SIDES

Cauliflower, muhammara, vine leaves salsa verde	23
Roasted Dutch carrots, green lentils, sun-dried tomato	26
Kale salad, plum vinaigrette, shanklish cheese	19
Purslane salad, confit garlic sumac dressing, barberry	19
Fries, fermented tarhana salt	14

\$89pp Shared Menu

Mediterranean olives & pickles
Spencer Gulf kingfish, kumquat, pickled onions <i>(A)</i>
Antakya-style hummus, fried chickpeas, za’atar, paprika
Burrata, pomegranate molasses, tomato & pepper ezme
OB bakery rustic bread rolls, butter, oregano
Add; Hand-stretched halloumi, pangrattato \$24
Polenta crumbed snapper, muhammarra, burnt butter <i>(A)</i>
Kale salad, plum vinaigrette, shanklish cheese
Baked helva & Jersey milk ice cream

\$130pp Shared Menu

Scallop, tuna & kingfish tartare, finger lime <i>(M)</i>
Spencer Gulf kingfish, kumquat, pickled onions <i>(A)</i>
Poached prawns, celery, pistachio, pomegranate <i>(A)</i>
OB bakery rustic bread rolls, butter, oregano
Charcoal baby calamari, fermented tomato, burnt rosemary <i>(A)</i>
King prawn skewer, walnut harissa, lemon chilli <i>(A)</i>
Add; Hand-stretched halloumi, pangrattato \$24
Grilled swordfish steak, spiced beef jus, lemon <i>(A)</i>
or
Slow roasted Tasmanian lamb shoulder 500g with condiments
Add; 2GR Wagyu flank MBS9+ 250g, beef jus, marjoram oil \$60
Purslane salad, confit garlic sumac dressing, barberry
Fries, fermented tarhana salt
Baked helva & Jersey milk ice cream

WE TAKE ALL EFFORTS TO ACCOMMODATE ALL GUESTS’ DIETARY NEEDS, HOWEVER WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE. MENU IS SUBJECT TO CHANGE DEPENDING ON SEASONALITY.

SEAFOOD PROVENANCE | *(A)* AUSTRALIA | *(I)* IMPORT | *(M)* MIX
SUNDAY SURCHARGE 10% | PUBLIC HOLIDAY SURCHARGE 15% | TABLE OF 7 OR MORE SERVICE CHARGE 10% | CREDIT CARD SURCHARGE 1.65%

\$49pp Express Lunch

Kingfish soup, orzo, dill & parsley (A)
OB bakery rustic bread rolls, butter, oregano

Grilled Çipura, caramelised leek, broad beans, dill & capers

Kale salad, plum vinaigrette & shanklish cheese

or

Fries, fermented tarhana salt

Monday - Friday


hamsi
TAVERNA

