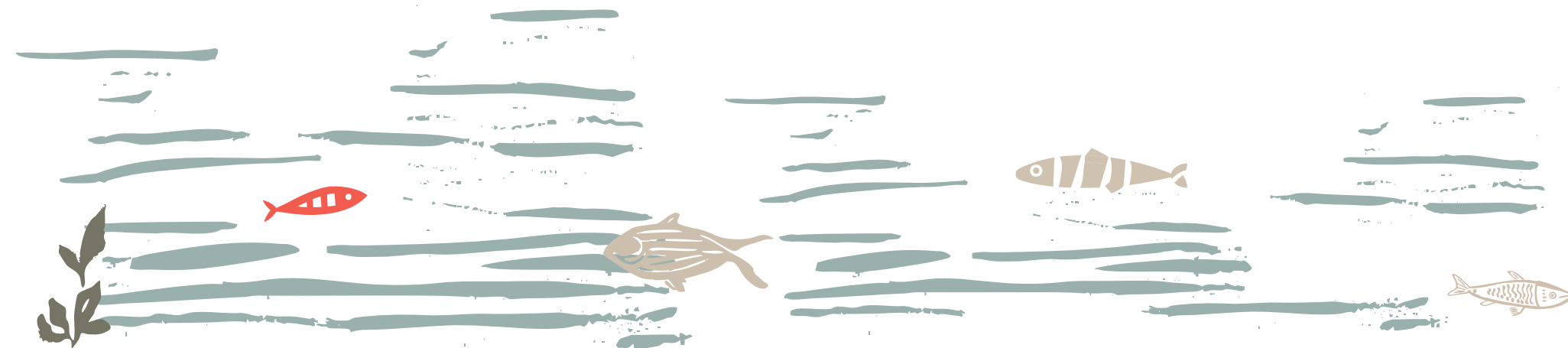


hamsi
TAVERNA



CASPIAN CAVIAR

10g Georgian Asetra, <i>nutty with hints of sea brine (l)</i>	69
30g Darya Sevruga, <i>intense, saline, marine (l)</i>	190
30g Darya Asetra, <i>nutty, rich, slightly briny (l)</i>	240
30g Darya Beluga, <i>delicate, buttery, smooth (l)</i>	290

RAW & CHILLED

Sydney rock oysters, melon vinaigrette (A)	42/84
Scallop, tuna & kingfish tartare, finger lime (M)	16 ea
Beef tartare, pickled baby eggplant, fennel cracker	14 ea
Poached prawns, celery, pistachio, pomegranate (A)	24
Spencer Gulf kingfish, kumquat, pickled onions (A)	28
Fresh seafood platter (M)	119

MEZZE

Mediterranean olives & pickles	12
O.B. bakery rustic bread rolls	14
Taramasalata, lemon oil, cured roe (A)	19
Antakya-stlye hummus, za'atar, sweet paprika oil	18
Burrata, pomegranate molasses, tomato & pepper ezme	29

HOT MEZZE

King prawn skewer, walnut harissa, lemon chili (A)	16 ea
Wagyu rump cap skewer, Anatolian herbs salsa	16 ea
Hand-stretched halloumi, honey, pangrattato	24
Crispy Hamsi, Black Sea anchovies (I)	28
Braised greens flatbread, barrel-aged feta, confit garlic, yolk	26
White anchovies pide, cherry tomatoes, caramelised onion (I)	28
Charcoal baby calamari, fermented tomato, burnt rosemary (A)	28



MAINS

Grilled Barramundi, caramelised leek, butter beans, capers (A)	39
Polenta crumbed snapper, muhammarra, burnt butter (A)	49
Dry aged Murray cod, plum pepper, turmeric, sorrel (A)	64
Char grilled swordfish steak, spiced beef jus, lemon (A)	79
Baked conchiglie pasta, prawn bisque, spanner crab (A)	62
Half charcoal lobster, lemon butter orzo, bottarga (A)	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
Stockyard Kiwami scotch fillet MBS9+ 350g, condiments	199

SIDES

Cauliflower, muhammara, vine leaves salsa verde	25
Roasted Dutch carrots, green lentils, sun-dried tomato	26
Kale salad, plum vinaigrette, shanklish cheese	19
Purslane salad, confit garlic sumac dressing, barberry	19
Shoestring fries, fermented tarhana salt	16

\$89pp Shared Menu

Mediterranean olives & pickles

Spencer Gulf kingfish, kumquat, pickled onions (A)
Antakya-style hummus, fried chickpeas, za'atar, paprika

Burrata, pomegranate molasses, tomato & pepper ezme

O.B. bakery rustic bread rolls

Add; Hand-stretched halloumi, pangrattato \$24



Polenta crumbed snapper, muhammarra, burnt butter (A)

Kale salad, plum vinaigrette, shanklish cheese



Baked helva & Jersey milk ice cream

\$139pp Chefs Menu

Scallop, tuna & kingfish tartare, finger lime (M)

Spencer Gulf kingfish, kumquat, pickled onions (A)

Poached prawns, celery, pistachio, pomegranate (A)

O.B. bakery rustic bread rolls

Charcoal baby calamari, fermented tomato, burnt rosemary (A)

King prawn skewer, walnut harissa, lemon chilli (A)

Add; Hand-stretched halloumi, pangrattato \$24



Grilled swordfish steak, spiced beef jus, lemon (A)

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%
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