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| <div>CASPIAN CAVIAR</div> <div><div>10g Georgian Asetra, nutty with hints of sea brine (I)</div><div>69</div></div> <div><div>30g Darya Sevruga, intense, saline, marine (I)</div><div>190</div></div> <div><div>30g Darya Asetra, nutty, rich, slightly briny (I)</div><div>240</div></div> <div><div>30g Darya Beluga, delicate, buttery, smooth (I)</div><div>290</div></div>                                                                                                                                                                                                                                                                                                                                                          |  |  | <div><div><div><div><div><div></div><div>hamsi</div><div>TAVERNA</div></div></div><div></div></div></div></div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |  |  | <div><div>\$89pp Shared Menu</div><div>Mediterranean olives &amp; pickles</div><div>Spencer Gulf kingfish, green chilli &amp; lime, kumquat, pickled onions (A)</div><div>Antakya-style hummus, fried chickpeas, za’atar, paprika</div><div>Burrata, pomegranate molasses, tomato &amp; pepper ezme</div><div>O.B. bakery rustic bread rolls</div><div>Add; Hand-stretched halloumi, pangrattato \$26</div><div><div><div></div></div></div><div>Polenta crumbed snapper, muhammara, burnt butter (A)</div><div>Summer tomatoes, shaved fennel, cucumber, fresh herbs</div><div><div><div></div></div></div><div>Baked helva &amp; Jersey milk ice cream</div></div>                                                                                                                                                                                                                                                                                                                     |  |  |
| <div>RAW &amp; CHILLED</div> <div><div>Sydney rock oysters, melon vinaigrette (A)</div><div>44 / 88</div></div> <div><div>Scallop, tuna &amp; kingfish tartare, finger lime (M)</div><div>18 ea</div></div> <div><div>Beef tartare, pickled baby eggplant, fennel cracker</div><div>14 ea</div></div> <div><div>Poached prawns, grated heirloom tomato, celery, pistachio, pomegranate (A)</div><div>26</div></div> <div><div>Spencer Gulf kingfish, green chilli &amp; lime, kumquat, pickled onions (A)</div><div>29</div></div> <div><div>Fresh seafood platter (M)</div><div>119</div></div>                                                                                                                                          |  |  | <div>MAINS</div> <div><div>Grilled Barramundi, caramelised leek, butter beans, capers (A)</div><div>39</div></div> <div><div>Polenta crumbed snapper, muhammara, burnt butter (A)</div><div>49</div></div> <div><div>Dry aged Murray cod, almond cream, charred white grapes, peas (A)</div><div>68</div></div> <div><div>Char grilled swordfish steak, spiced beef jus, lemon (A)</div><div>79</div></div> <div><div>Baked conchiglie pasta, prawn bisque, spanner crab (A)</div><div>64</div></div> <div><div>Half charcoal lobster, lemon butter orzo, bottarga (A)</div><div>185</div></div> <div><div>Duck pastilla, Malouf’s baharat spices, barberries</div><div>59</div></div> <div><div>Slow roasted Tasmanian lamb shoulder 500g, condiments</div><div>69</div></div> <div><div>2GR Wagyu flank MBS9+ 250g, beef jus, marjoram oil</div><div>79</div></div> <div><div>Stockyard Kiwami scotch fillet MBS9+ 350g, condiments</div><div>199</div></div> |  |  | <div><div>\$139pp Chef’s Menu</div><div>Scallop, tuna &amp; kingfish tartare, finger lime (M)</div><div>Spencer Gulf kingfish, green chilli &amp; lime, kumquat, pickled onions (A)</div><div>Poached prawns, grated heirloom tomato, celery, pistachio, pomegranate (A)</div><div>O.B. bakery rustic bread rolls</div><div>Charcoal baby calamari, fermented tomato, burnt rosemary (A)</div><div>King prawn skewer, walnut harissa, lemon chilli (A)</div><div>Add; Hand-stretched halloumi, pangrattato \$26</div><div><div><div></div></div></div><div>Grilled swordfish steak, spiced beef jus, lemon (A)</div><div>or</div><div>Slow roasted Tasmanian lamb shoulder 500g with condiments</div><div>Add; 2GR Wagyu flank MBS9+ 250g, beef jus, marjoram oil</div><div>\$60</div><div>Purslane salad, confit garlic sumac dressing, barberry</div><div>Fries, fermented tarhana salt</div><div><div><div></div></div></div><div>Baked helva &amp; Jersey milk ice cream</div></div> |  |  |
| <div>MEZZE</div> <div><div>Mediterranean olives &amp; pickles</div><div>14</div></div> <div><div>O.B. bakery rustic bread rolls</div><div>15</div></div> <div><div>Taramasalata, lemon oil, cured roe (A)</div><div>19</div></div> <div><div>Antakya-style hummus, za’atar, sweet paprika oil</div><div>18</div></div> <div><div>Burrata, pomegranate molasses, tomato &amp; pepper ezme</div><div>29</div></div> <div><div>Mütebbel, charred eggplant, tahini, pistachio, pomegranate molasses, crispy onion</div><div>29</div></div>                                                                                                                                                                                                    |  |  | <div>SIDES</div> <div><div>Mücver, zucchini &amp; carrot fritters, fresh herbs</div><div>19</div></div> <div><div>Roasted Dutch carrots, lor cream, Kalamata olives, walnut</div><div>26</div></div> <div><div>Summer tomatoes, shaved fennel, cucumber, fresh herbs</div><div>24</div></div> <div><div>Purslane salad, confit garlic sumac dressing, barberry</div><div>19</div></div> <div><div>Shoestring fries, fermented tarhana salt</div><div>16</div></div>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |  |  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |  |  |
| <div>HOT MEZZE</div> <div><div>King prawn skewer, walnut harissa, lemon chilli (A)</div><div>19 ea</div></div> <div><div>Wagyu rump cap skewer, Anatolian herbs salsa</div><div>18 ea</div></div> <div><div>Hand-stretched halloumi, honey, pangrattato</div><div>26</div></div> <div><div>Crispy Hamsi, Black Sea anchovies (I)</div><div>28</div></div> <div><div>Braised greens flatbread, barrel-aged feta, confit garlic, yolk</div><div>26</div></div> <div><div>White anchovies pide, cherry tomatoes, caramelised onion (I)</div><div>28</div></div> <div><div>Charcoal baby calamari, fermented tomato, burnt rosemary (A)</div><div>28</div></div> <div><div>Spinach börek, Ezine cheese, burnt butter</div><div>26</div></div> |  |  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |  |  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |  |  |

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%