

ANTIPASTI

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| House-Baked Focaccia <i>extra virgin olive oil, aged balsamic vinegar</i> (DF/V/VG/GFO) | 10 |
| Marinated Olives (GF/DF/V/VG) | 10 |
| Gold Coast Tiger Prawns w/ cocktail sauce (A) | 6 each 35 half dozen 65 dozen |
| Freshly Shucked Oysters <i>tom collins granita</i> (GF) (A) | 5 each 30 half dozen 60 dozen |

 SMALL
PLATES

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| Chargrilled Camembert <i>fig jam, toasted hazelnut</i> *Contains nuts | 19 |
| Mezze Plate <i>house made hummus, carrot & za'atar dip, romesco, falafels, pita</i> (V/VG/GFO) *Contains sesame | 22 |
| Pippi's Charcuterie <i>18-month prosciutto, capocollo, provolone, gruyère, Italian pickles, olives, quince paste, lavosh</i> (DFO/GFO) *Contains sesame | 28 |
| Calamari Fritti <i>yuzu aioli, wild rocket</i> (GF/DF) (I) | 24 |
| Mussels & Pippis <i>vermouth and white wine reduction, garlic, chili, focaccia</i> (GFO) (A) | 29 |
| Lobster Pot Pie <i>gratinated Western Australian lobster in mornay, garlic-lemon puff pastry</i> (GFO) (A) | 32 |
| Butterfly Prawns <i>ginger, sesame & chili dressing</i> (GF/DF) (A) *Contains sesame | 28 |
| Tuna Crudo <i>citrus dressing, chili oil, pistachio, coriander oil, finger lime</i> (GF/DF) (A) *Contains nuts | 28 |

 LARGE
PLATES

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| Fusilloni Alla Vodka <i>chili, tomato, cream, basil, parmesan</i> (GFO/V/VGO) | 32 |
| 100 Layer Lasagna <i>slow-braised bolognese, parmesan espuma</i> | 34 |
| Seafood Linguini <i>prawns, mussels, calamari, scampi, pippis, white wine, garlic, chili, grape tomato</i> (DF/GFO) | 38 |
| Beer-Battered Market Fish <i>market fish, house made beer batter, potato wedges, house made tartar sauce</i> (GF/DF) (M) | 38 |
| Shish Tawook <i>marinated chicken skewers, herb couscous, raisins, almonds, harissa dressing, pita</i> *Contains nuts | 36 |
| Crispy Pork Belly <i>mashed potato, baby carrots, pickled apple, apple cider jus</i> (GF) | 39 |
| Herb Crusted Lamb Rack <i>celeriac purée, roasted beetroot, pickled eschalot, blackberry jus</i> (GFO) | 54 |
| Steak Frites <i>charcoal grilled scotch fillet (300g) MSB4+, potato wedges, diane sauce</i> (GF) | 59 |
| Charcoal-Grilled Australian Lobster <i>garlic-lemon butter, skin-on fries, broccolini, hollandaise</i> (DFO) | Half 80 Whole 145 |



LUNCH & DINNER

SHARED PLATES

Seafood Platter 165
Oysters, tiger prawns, half WA lobster, tuna tartare, ponzu, sesame & seaweed, smoked salmon, calamari fritti, crispy fries, focaccia, tartare, aioli (DFO/GFO) (M) *Contains sesame

SALADS

Roasted Pumpkin Salad 22
whipped feta, toasted pepitas, butter lettuce, pomegranate, honey vinaigrette (GF/V/DFO/VGO)

Mediterranean Salad 18
mixed leaves, cucumber, tomato, red onion, capsicum, olives, fetta (V/GF/DFO/VGO)

SIDES

Crispy Fries 12
amba mayo (GF)

Charcoal-Grilled Broccolini 16
extra virgin olive oil, almonds, lemon (V/VG/DF/GF) *Contains nuts

Polenta Chips 16
creamy mushroom sauce (GF)

Halloumi Fries 18
chipotle mayo (GF/V)

KIDS MENU

All kids meals includes a soft drink

Pasta 20
choice of butter, napoli or bolognese (DFO/GFO)

Pizza 20
choice of margarita or hawaiian

Calamari & Chips (GF) 20

Steak & Chips (GF) 20

DESSERTS

Crème Brûlée 18
fresh berries (GF/V)

Tarte Tatin 18
vanilla ice cream (V)

Trio of Sorbets 17
cocoa crumble (V/GFO/DFO)

DRINKS

Juices 9
orange, tropical, pineapple

Soft Drinks 7.5
coke, coke zero, sprite, ginger beer

Sparkling Water 8

DIETARY

V (Vegetarian), VG (Vegan), GF (Gluten Free), DF (Dairy Free), VGO (Vegan Option), DFO (Dairy Free Option), GFO (Gluten Free Option)
A (Australian seafood), I (Imported seafood), M (Mixed origin seafood)

Whilst we take every care to accommodate dietary requirements, please note that traces of allergens may be present. We cannot guarantee any dish is completely allergen-free. Please inform us if you have any allergies or dietary restrictions. All credit cards incur a 1.65% surcharge. Surcharge of 5% applies on Saturdays, 10% on Sundays, and 15% on public holidays. Surcharge of 5% for groups 11 people & over. BYO wine only surcharge \$10pp. BYO Cake \$5pp. Prices and menu are subject to change without notice.