

Brunch

French toast, berry compote, vanilla marscapone,	23
Eggs benni - poached eggs, wilted spinach, sourdough, hollandaise	
Portobello mushroom	24
Smoked bacon	23
Confit salmon	26
Mediterranean breakie - artichokes, hummus, poached eggs, tomato, halloumi, wilted spinach, sourdough	28
Creamy mushrooms, black pudding, spinach, poached eggs, brioche	26
Pasta Alfredo - Fettuccini, cream, Parmigiano reggiano	23
Roasted beetroot, goats chèvre, faro, fresh herbs and ver jus reduction	23
O.B.E Chowder - creamy chowder, clams, mussels, white fish, toasted sourdough	32
Crispy skin salmon - Soba noodles, dashi broth, bok choy, ponzu	34
Braised lamb pie, mushy peas, garlic mash	28
Wagyu beef burger, tomato, cheese, pickles, Russian dressing, fries	27
White bean Cassoulet, smoked ham hock, bread crumb, pork sausage	28

Pizza

FROM 12PM, Aprox 12 inch

Margarita - Pulled mozzarella, Napoli, basil	20
Toni Pepperoni - Pulled mozzarella, Napoli, pepperoni	22
Fun-guy & friends - Butter roasted portobello mushrooms, thyme, mozzarella, danish blue	23
Italian Veggo - Oven roasted truffle potatoe, black olives, peppers, artichokes, lemon	24
Crying Pig - Prosciutto, red onion, goat cheese, roquette	26
Bambino - Champagne ham, pulled mozzarella	21
Meat lovers - salami, pork sausage, mozzarella, bacon	29
Gluten free	4
Takeaway boxes	2



Oysters

Natural + gin mignonette
Beer battered

Six - 26, Dozen - 48

Add a 200ml
Laurent Perrier champagne - 24

We like our oysters fresh, so they may not always be available

Mussels

Grilled green lip mussels, garlic bread crumb - 21.5

Steamed green lip mussels with garlic, chilli, coriander - 21.5

Fish & chips

Panfried, battered OR crumbed with house cut chips - 27

Add a side salad - 6

Cocktails.... ?

Ask for the cocktail list

HAPPY HOUR
4 - 6 PM *everyday*

\$10 COCKTAIL
OF THE DAY *all day*

GIN BOWLS