

to SHARE or NOT TO SHARE

- HANDMADE GARLIC FOCACCIA **vg** balsamic oil **6pp**
- HERB & CITRUS MARINATED GINGIN OLIVES **v gf** lemon **14**
- SPICED ROASTED NUTS **v gf** burnt honey cumin **9**
- FRESHLY SHUCKED OYSTERS ON THE ROCKS **gf a**  
natural w/ mignonette & lemon **6.5**  
kilpatrick **7.5**  
thai **7.5**
- LEMON & CHILLI SQUID **gf m** nam jim dipping sauce **27**
- LOCAL GRILLED OCTOPUS **gf a** kimchi-braised cauliflower greens, crispy shallots, herb oil snow **29**
- SALMON CROQUETTE **gf a** preserved red onion, cucumber, lime, dill, sambal aioli **28**
- GRILLED SCALLOPS **gf m** finger lime, sweet potato, tiger's milk **28**
- CHICKEN WINGS **gf** chilli sambal aioli **26**
- BEEF TENDERLOIN BITES **gf** roasted cauliflower puree, preserved paprika **29**
- ROASTED PUMPKIN & RICOTTA DUMPLINGS **v** smoked curry butter, fried curry leaves **24**

SOMETHING LARGER or DEFINITELY SHARING

- THE JETTY INDULGENCE **gfo m**  
grilled rock lobster, grilled bugs, grilled scallops, fresh natural oysters,  
grilled prawns, steamed garlic black mussels, house smoked cured salmon,  
lemon chilli squid, fried potatoes, house preserved vegetables, asian salad, bread & dips **215**
- OCEAN PLATTER **gfo m**  
grilled bugs, fresh natural oysters, grilled prawns, steamed garlic black mussels,  
house smoked cured salmon, lemon chilli squid, house preserved vegetables, bread & dips **110**
- THE BUTCHERS' BOARD **gfo**  
crispy chicken bites, two butchers' cuts of the day,  
chicken wings, chorizo, corn, bread & dips **89**
- LAMB BANJO **gf**  
slow roasted shoulder of lamb, roasted vegetables **99**

**MAIN for you**

- CIOPPINO gf m** bugs, prawns, mussels, squid, white fish, potato, saffron & fennel broth **48**
- PRAWN & SQUID INK LINGUINE m** yuzu-caper salsa verde, chilli, toasted sesame seeds **46**
- BONELESS CHICKEN MARYLAND gf** corn, banana, potato galette, macadamia cream, wattleseed jus **41**
- GRILLED KANGAROO FILLET gf** smoked beetroot, parsnip, kipfler potatoes, pepperberry & dark chocolate jus **46**
- LAMB SHOULDER SAAG gf** cucumber raita, kachumber salad **44**
- SOY GLAZED EGGPLANT vg gf** nori, snow peas, capsicum, soba noodles **34**  
add chicken | prawns **7 | 9**
- MAPLE GLAZED PORK SCOTCH gf** brussels sprouts, goat cheese butternut squash, prawns, cranberries **45**

**from MARKET to JETTY**

**DAILY SELECTION OF FRESH SEAFOOD STRAIGHT FROM THE MARKET**

- GRILLED FISH OF THE DAY gf m 43**  
asian salad, fried potato, homemade tartare sauce
- GRILLED WHOLE ROCK LOBSTER gf a MP**  
asian salad, fried potato, choice of chilli sambal aioli, béarnaise or chimichurri

**land MEATS fire**

- SELECTED CUTS OF AUSTRALIAN BEEF FROM CERTIFIED CARBON NEUTRAL FARMS**  
choice of béarnaise, blue cheese cream & onion, chimichurri or jus
- 150 DAY GRAIN FED BLACK ANGUS RIB EYE (300gm) gf 56**  
pickled red onion, watercress, truffle mash potato
- 150 DAY GRAIN FED FILLET OF BEEF TENDERLOIN (200gm) gf 54**  
pickled red onion, watercress, truffle mash potato
- 150 DAY GRAIN FED CHATEAUBRIAND (for two) (800gm) gf 148**  
fried potato, asian salad, jus

**on the SIDE**

- HONEY GLAZED PUMPKIN, CUMIN v gf 15**
- FRIED POTATO & AIOLI vgo gf 14**
- CHARRED BROCCOLI, CHILLI, GARLIC, SULTANAS vg gf 15**
- CAULIFLOWER CHEESE v gf 14**
- CRISPY ASIAN SALAD vg gf 13**

(v) vegetarian (vg) vegan (vgo) vegan option (gf) gluten free (gfo) gluten free option (a) australian (i) international (m) mixed

should you have any special dietary requirements or allergies, please inform your waiter. we will endeavour to accommodate your dietary needs, however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences.

service charge - 10% on sundays & 15% public holidays