

T O B E G I N

Oysters

Natural 5 each (gf)

Bacon jam 6 each (gf)

Warm Olives

Oyster Bay Pine Oil 9 (gf, vegan)

S N A C K S F O R S H A R I N G

Raclette

house made focaccia 15

Crispy school prawns

with lemon & cardamon aioli 20 (gf)

Smoked fish croquettes

with sauce ravigote 18

Crispy pinkeye potatoes

with spicy tomato & garlic aioli 15 (gf, vegan)

Crispy fried chicken

with harissa mayo 18 (gf)

Moroccan fried cauliflower

with sticky hot sauce 15 (vegan)

Grilled courgettes

with raclette 15 (gf)

Braised chorizo & smoked tomato

with toast 18

(gf) gluten free • (gfo) gluten free option • (v) vegetarian • (vegan) vegan

Gluten free, vegetarian & coeliac friendly options available.

Please ask our friendly staff.

15% surcharge on public holidays

S O M E T H I N G A B I T M O R E

Long Name Farm Pork casoulete

with beans lentils and winter vegetables
& house made focaccia 26

Nduja & grilled Southern Calamari salad

with charred corn and green tomato salsa 26 (gf)

Spanish baked eggplant

smoked tomato, cashew cream, salsa verde 24 (gf,vegan)

Crispy fried whole fish

with Romanesco sauce, crispy pinkeyes
& dressed leaves 40 (gf)

P I Z Z A

Pizza only available Friday, Saturday & Sunday

Our house made sourdough pizza:

Margherita

tomato, bocconcini, basil 22

Nichols free range chicken & chorizo

cherry tomato, BBQ sauce 26

Estate smoked salmon

capers, dill, crème fraîche 28

Smoked Harvest Moon beetroot

candied walnut, goats fetta 24

BBQ Bass Straight brisket

mushroom, caramelised onion 26

S K E W E R S

All skewers served with salsa fresca, minted yoghurt,
salsa verde, crunchy pinkeyes & flatbreads

Adobo marinated Pirates Bay octopus & fennel 36 (gf)

**Preserved lemon & thyme Nichols free range
chicken thigh with peppers** 34 (gf)

**Smoked Cape Grim beef skirt
with Huon Valley mushrooms** 34 (gf)

Sumac spiced Clover Hill lamb with zucchini 36 (gf)

Mediterranean farmers market vegetables 30 (vegan)



House Specialty

Pork & fennel Cumberland sausage
with smoked BBQ sauce 30

P L A T T E R S

(designed for 2)

BBQ Platter

Choose 2 skewers, salsa fresca, minted yoghurt,
salsa verde, crunchy pinkeye potatoes, flatbreads & salad 65

Seafood Platter

Oysters, crispy school prawns, seafood terrine,
grilled octopus, calamari, BBQ King Prawns,
crunchy pinkeye potatoes & dressed salad 99

Add fried whole fish 40

Add half crayfish (poa)

S I D E S

15

Moroccan fried cauliflower
with sticky hot sauce (vegan)

Grilled courgettes
with raclette (gf)

Crispy pinkeye potatoes
with spicy tomato & garlic aioli (gf, vegan)

S W E E T T R E A T S

18

Apple rhubarb
tarte tatin red wine syrup, mascarpone cream

Date & wattle seed
date cake, roasted wattle seed ice cream,
smoked salted caramel. (gf, vegan)

Lemon delicious fondant
with ice cream and honey tuile (gf)

C H E E S E B O A R D

Duo of local cheese
rhubarb & ginger chutney, pickled grapes, lavosh 28