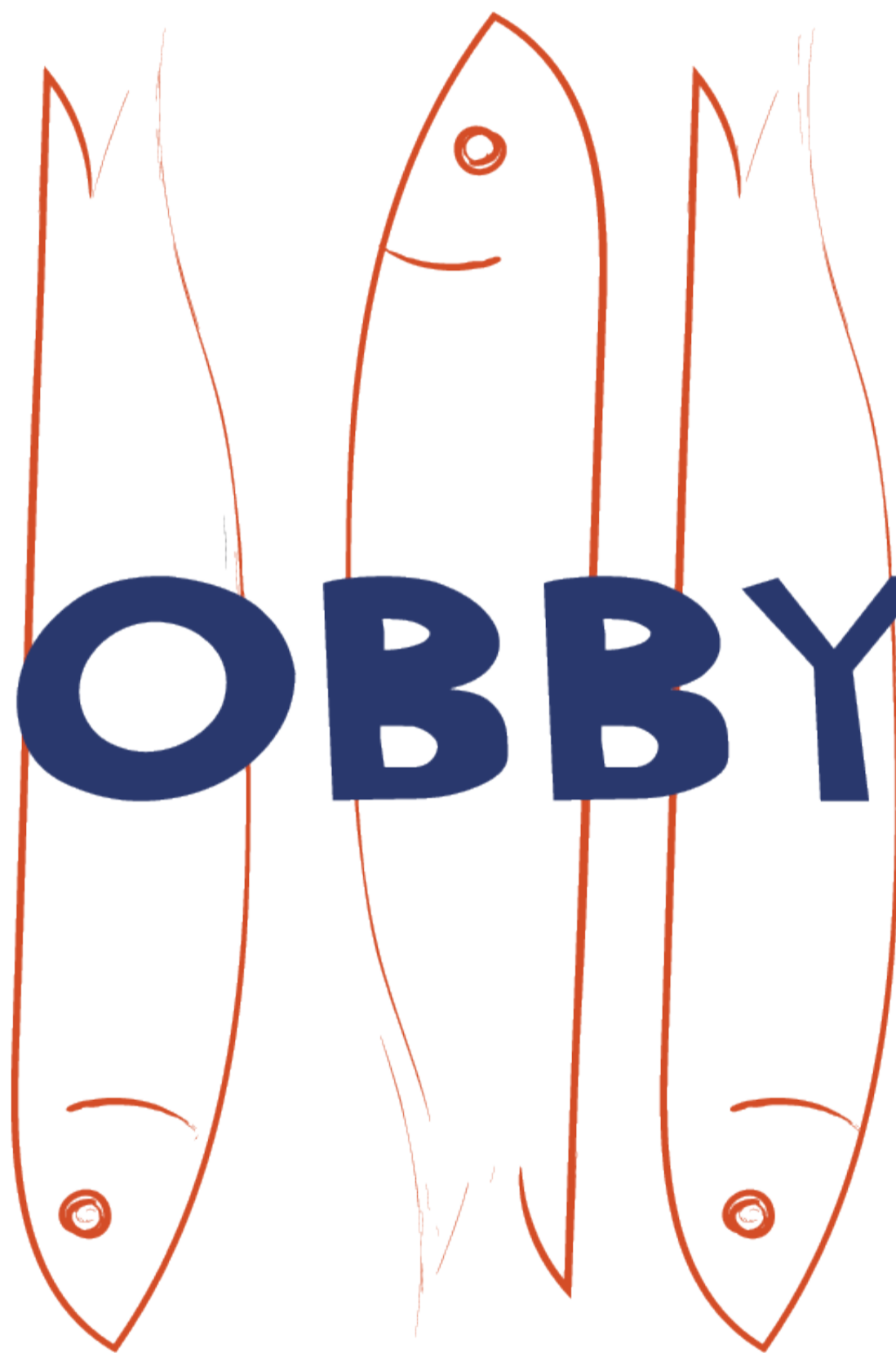


BOBBYS



LUNCH & DINNER

COCKTAILS

SHORT COCKTAILS

SHORE	Vodka, Elderflower, Ginger, Basil, Lemon	20
SEASIDE NEGRONI	Pineapple Campari, Coconut Vodka, Kafir Lime Vermouth	22
SICILIAN MARGARITA	Tequila, Limoncello, Lime, Honey	22

TALL COCKTAILS

PALOMA THYME	Thyme Tequila, Ruby Grapefruit, Agave, Fizz	20
THE HIGHBALL	Vodka, Yuzu, Plum, lemon, fizz	19
HORN ICED TEA	Aperol, Vodka, Tequila, Gin, Rum, Prosecco, Lemon	23

SERVED UP

SHIRE STANDARD	Vodka, Lychee, Passionfruit, Mint, Lemon	22
HOT DOG	Jalapeño Tequila, Cointreau, Aloe, Lime	21
PICK ME UP	Spiced Rum, Averna, Agave, Espresso	22

SPRITZES

AMERICANO	Campari, Rosemary Antica Formula, Blood Orange Soda	18
THE CELLO	Limoncello, Prosecco, Cucumber, Soda	18
WATERMELON SUGAR HIGH	Aperol, Lillet Blanc, Watermelon, Tonic	19

Oysters natural or mignonette	7 EA
Bobbys sourdough cultured butter	5 EA
Grilled asparagus whipped bottarga	22
Stracciatella fried rosemary honey hazelnut focaccia	18
Smoked rainbow trout crumpet hollandaise capers	10 EA
Cantabrian anchovies on toast	8 EA

Ocean trout crudo capers lemon new season olive oil	24
Squid chilli garlic parsley	28
King ocean prawns "a la sal"	15 EA
Grilled octopus fennel espellette pepper	24
Bobbys prawn roll iceberg sriracha mayo	26
Ox heart tomato goat's curd basil shallot vinaigrette	23
Cucumber black olive feta dill	18
Shaved cabbage pine nut cream black sesame	18
Bobbys barra burger crumbed barramundi cos chive mayo	25

Egg linguine prawn cuttlefish garlic chilli chives	32
Rigatoni pork ragù peperoncino	28
Mafalde zucchini flower garlic stracciatella tarragon	26

Beer battered fish & chips tartare lemon	30
Pan fried barramundi grilled fennel vermouth sauce	34
Grilled 300g rump steak watercress salad jus fries	40
Roasted eggplant tomato sugo pine nuts capers currants	24

1kg rib eye Dijon mustard & green peppercorn butter	150
Whole Grilled spatchcock Tuscan herbs garlic lemon	46
Whole snapper burnt butter citrus caper berries	38

Shoestring fries aioli	12
Grilled broccolini yoghurt & tahini dressing lemon	14
Cos green goddess radish	14

Bobbys pavlova	15
Lemon Tiramisù	15
Chocolate semifreddo sour cherry granita pistachio	15

GROUP DINING

MINIMUM 4 PEOPLE

Salumi – prosciutto | mortadella | schiacciata

Cucumber | black olive | feta | dill

Squid | chilli | garlic | parsley

Shaved cabbage | pine nut cream | black sesame

Egg linguine | prawn | cuttlefish | garlic | chilli | pangrattato

Grilled butterflied spatchcock | Tuscan herbs | garlic | lemon

Whole snapper | burnt butter | citrus | caper berries

Shoestring fries

Cos | green goddess | radish

Grilled broccolini | almond dressing | lemon vinaigrette

Bobbys pavlova

ADD ONS

Bobbys sourdough | cultured butter

Oysters | natural or mignonette

1kg grilled rib eye | dijon mustard & green peppercorn butter

Vegetarian & Vegan options upon request

