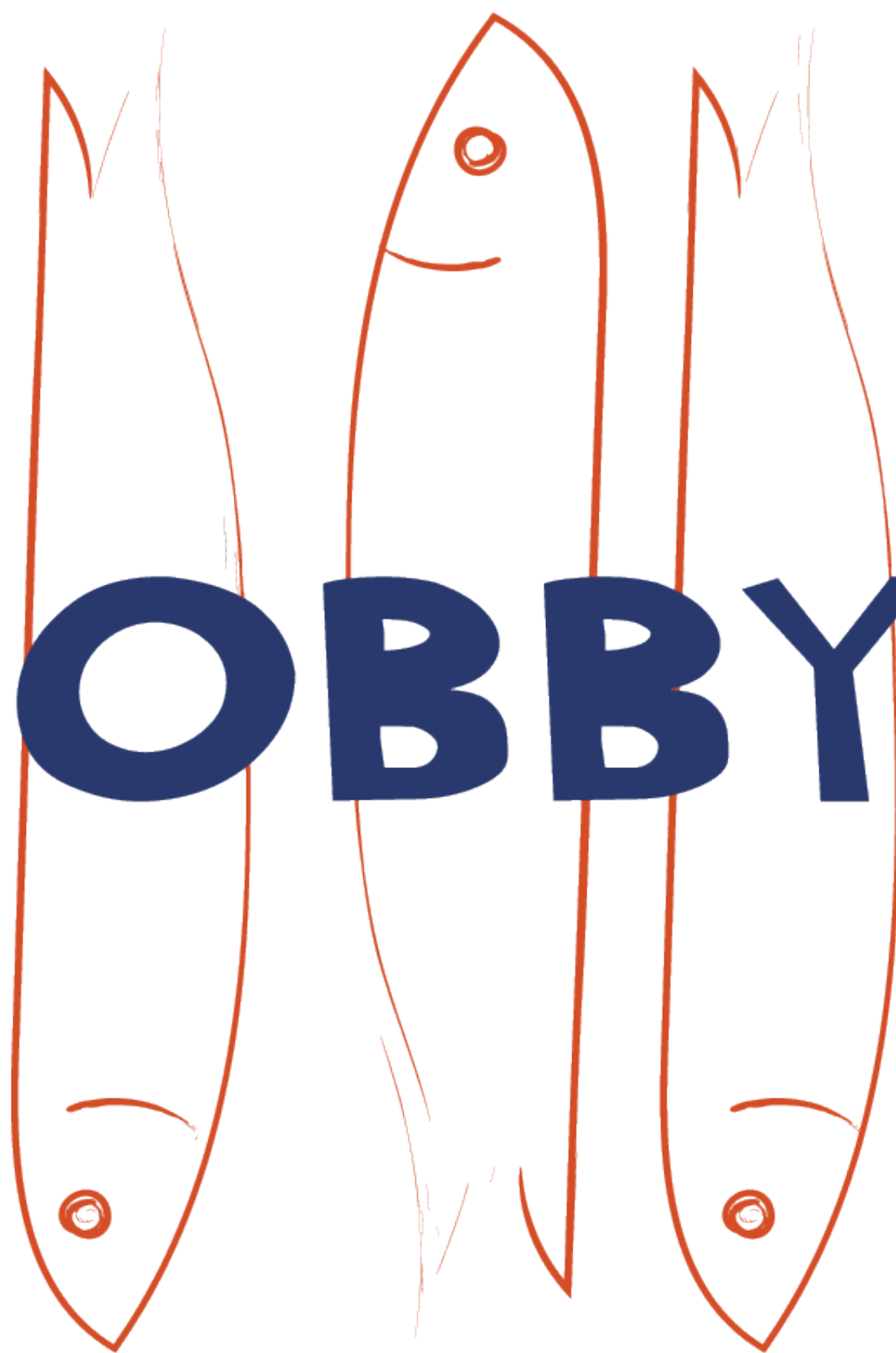


BOBBYS



LUNCH & DINNER

COCKTAILS

PANDAN PARADISE Pandan, Coconut Rum, Apricot Liqueur, Lime	22
SICILIAN MARGARITA Tequila, Limoncello, Lime, Honey	22
SHIRE STANDARD Vodka, Lychee, Passionfruit, Mint, Lemon	22
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

BUBBLES, BEERS AND ROSÉ

NV, Ba-Ba-Rumba, Prosecco	14
NV, Veuve Clicquot 'Yellow Label' Brut, Champagne	28
2021, 'M' by Minuty, Provence	16
Stone & Wood 'Pacific Ale'	10
Peroni	11

Sourdough cultured butter	5 EA
Oysters natural or mignonette	7 EA
Crudo cone ocean trout samphire lemon	8 EA
Cantabrian anchovies on toast	8 EA
Grilled king prawn chermoula	15 EA
Prawn roll cos sriracha mayo	22

Stracciatella fried rosemary honey hazelnut focaccia	18
Kingfish ceviche grapefruit pickled cucumber coriander	26
Salumi cured meats piparras preserved onion bread	28
Squid chilli garlic parsley	28
2GR wagyu beef carpaccio anchovy chives	22
Grilled octopus fennel Espellette pepper	24
Ox heart tomato goat's curd basil shallot vinaigrette	23
Cucumber black olive feta mint	18
Grilled asparagus whipped bottarga	22

Egg tagliatelle prawn cuttlefish garlic chilli chives	32
Rigatoni zucchini garlic stracciatella tarragon	26
Mafalde pork ragu parmesan	28

Barra Burger crumbed cos chive mayo fries	25
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

Whole grilled spatchcock tuscan herbs garlic lemon	46
Whole snapper burnt butter citrus caper berries	38
1kg rib eye dijon mustard & green peppercorn butter	150

Shoestring fries aioli	12
Grilled broccolini yoghurt & tahini dressing lemon	14
Cos green goddess radish	14
Shaved cabbage pine nut cream black sesame	18

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

GROUP DINING

MINIMUM 4 PEOPLE 85 PER PERSON

Salumi | cured meats | bread
Cucumber | black olive | feta | mint
Squid | chilli | garlic | parsley
Egg tagliatelle | prawn | cuttlefish | garlic | chilli | chives

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

Sourdough | cultured butter
Oysters | natural or mignonette
1kg grilled rib eye | dijon mustard & green peppercorn butter
Vegetarian & Vegan options upon request

