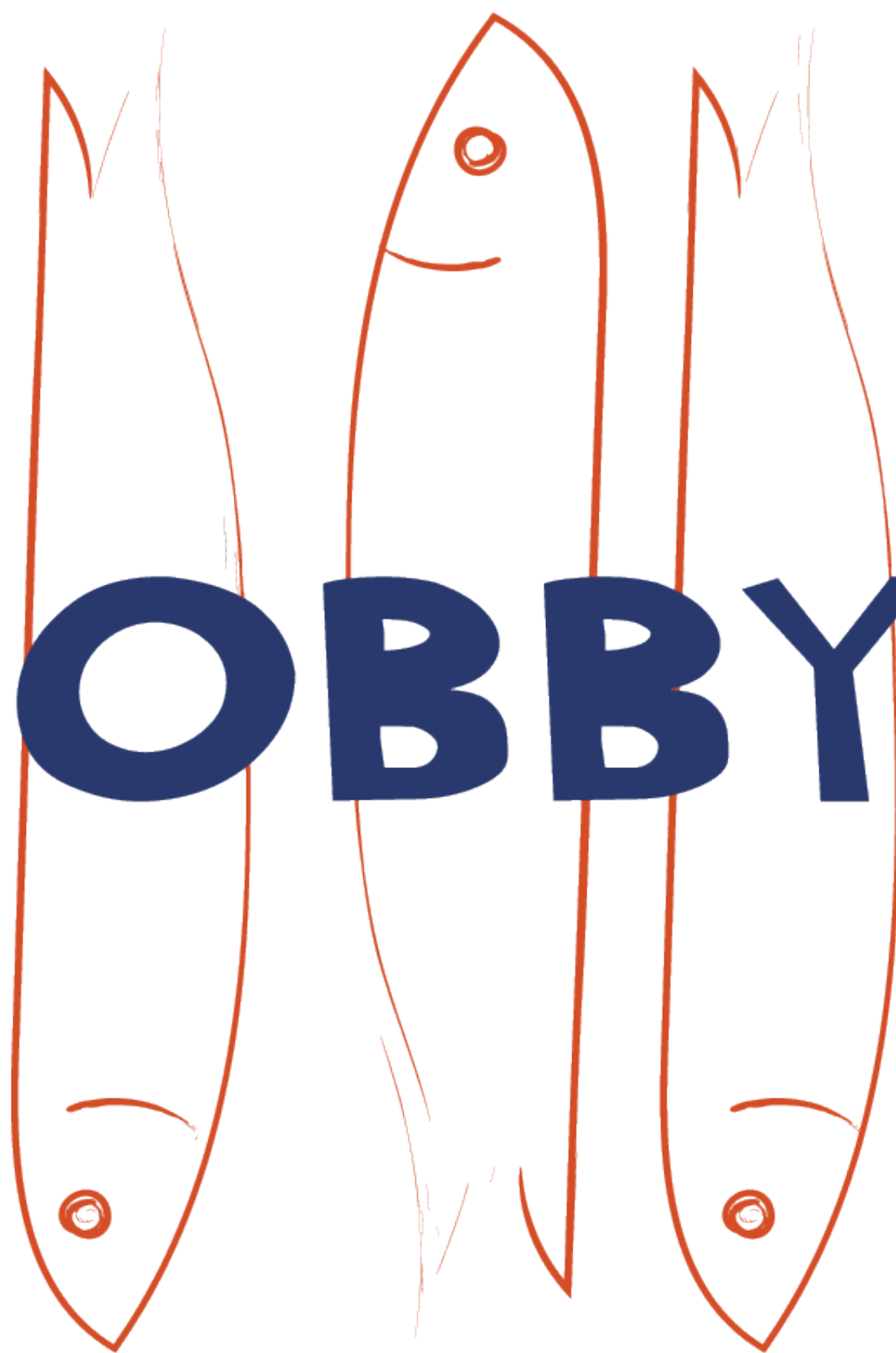


BOBBYS



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 gf	7 EA
Crudo cone ocean trout samphire lemon	8 EA
Cantabrian anchovies on toast	8 EA
Grilled king prawn chermoula gf	15 EA
Prawn roll cos sriracha mayo	22
Stracciatella fried rosemary honey hazelnut focaccia v gf	19
Kingfish ceviche grapefruit pickled cucumber coriander gf	26
Salumi cured meats piparras preserved onion bread gf	28
Squid chilli garlic parsley gf	27
2GR wagyu beef carpaccio anchovy chives gf	22
Grilled octopus fennel Espellette pepper gf	24
Ox heart tomato goat's curd basil shallot vinaigrette v gf	23
Cucumber black olive feta mint v gf	18
Grilled asparagus whipped bottarga v gf	22
Egg tagliatelle prawn cuttlefish garlic chilli chives gfa	32
Rigatoni zucchini garlic stracciatella tarragon v gfa	26
Mafalde pork ragu parmesan gfa	30
Barra burger crumbed cos chive mayo fries	25
Beer battered fish & chips tartare lemon	30
Pan fried barramundi grilled fennel vermouth sauce gf	34
Grilled 300g rump steak watercress salad jus fries gf	40
Roasted eggplant tomato sugo pine nuts capers currants v gf	24
Whole grilled spatchcock tuscan herbs garlic lemon gf	46
Whole snapper burnt butter citrus caper berries gf	38
1kg rib eye dijon mustard & green peppercorn butter gf	150
Shoestring fries aioli v gf	12
Grilled broccolini yoghurt & tahini dressing lemon v gf	14
Cos green goddess radish v gf	14
Shaved cabbage pine nut cream black sesame v gf	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 **gf**

Cucumber | black olive | feta | mint **v gf**

Squid | chilli | garlic | parsley **gf**

Egg tagliatelle | prawn | cuttlefish | garlic | chilli | chives **gfa**

Grilled butterflied spatchcock | tuscan herbs | garlic | lemon **gf**

Whole snapper | burnt butter | citrus | caper berries **gf**

Shoestring fries | aioli **v gf**

Cos | green goddess | radish **v gf**

Grilled broccolini | almond dressing | lemon vinaigrette **v gf**

Bobbys pavlova **gf**

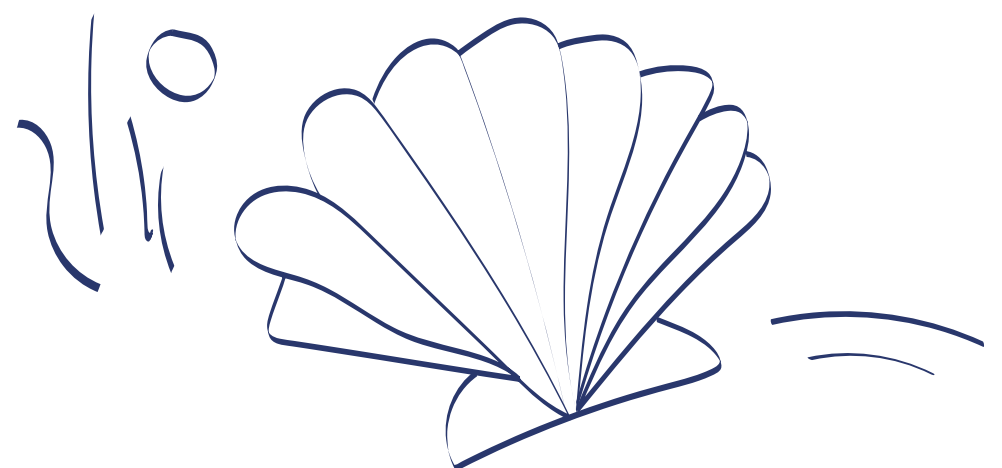
ADD ONS

Sourdough | cultured butter 5EA

Oysters | natural or mignonette **gf** 7EA

1kg grilled rib eye | dijon mustard & green peppercorn butter **gf** 150

Vegetarian & Vegan options upon request



All cards incur a 1.65% surcharge. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Groups of 9 or more will incur a 10% service charge (Monday-Saturday). Please note a surcharge of 10% will apply on Sundays & 15% on public holidays.