



SEASIDE DINING

SIGNATURE COCKTAILS

SHIRE STANDARD Vodka, Lychee, Passionfruit Liqueur, Lemon	23
OFFSHORE Kaffir Lime and Lemongrass Infused Vodka, Ginger Liqueur, Lime	23
PANDAN PARADISE Pandan, Lime, Apricot Liqueur, Coconut Rum	22
PALOMA THYME Reposado Thyme Tequila, Fresh Ruby Grapefruit Juice, Lime, Agave	21
THE CELLO Limoncello, Prosecco, Cucumber, Soda	21
SEASIDE PUNCH Sailor Jerry Spiced Rum, Mango Liqueur, Monkey Shoulder, Falernum, Orange, Mango, Lime	24

MARGARITAS

SICILIAN MARGARITA El Jimador Reposado, Limoncello, Lemon, Honey	22
SPICY BOY Jalapeño, Cointreau, Aloe Vera, Lime	22
EL CLASSICO El Jimador Reposado, Lime, Cointreau, Agave	22
COCONUT MARGARITA 1800 Coconut, Agave, Lime, Cointreau	24
THE EIGHTEEN HUNDRED 1800 Reposado, Agave, Lime, Cointreau	25

Sourdough cultured butter	5 EA
Oysters natural or mignonette gf	7 EA
Fried polenta whipped bottarga salmon roe	9 EA
Cantabrian anchovies on toast	8 EA
Prawn roll cos sriracha mayo	22
Stracciatella fried rosemary honey hazelnut focaccia v gfa	19
Salumi cured meats piparras preserved onion bread gfa	28
2GR wagyu beef carpaccio anchovy mayo chives gf	22
Kingfish ceviche grapefruit pickled cucumber chive oil gf	26
Squid chilli oil garlic parsley gf	27
Grilled octopus fennel espellette pepper gf	24
Lamb arrosticini salmoriglio 5pc gf	29
Grilled king prawns chermoula 3pc gf	38
Cucumber black olive feta mint v gf	18
Roasted carrots confit garlic cream currants pepitas v gf	20
Salt baked beetroot goats curd orange vinaigrette pistachio v gf	23
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
Fish & chips beer battered tartare lemon	30
Pan fried barramundi cauliflower grilled fioretto shellfish oil gf	34
Market fish roasted peppers spicy tapenade pine nuts gf	MP
350G Riverine MBS2+ sirloin Bobbys condiments jus fries gf	69
Roasted cauliflower pesto almonds vg gf	27
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
Charred broccolini labneh calabrian chilli v gf	14
Cos green goddess radish v gf	14
Winter greens chilli garlic vg gf	14

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

Bobbys pavlova gf

125 PER PERSON

Stracciatella | fried rosemary | honey | hazelnut | focaccia v gfa
Cucumber | black olive | feta | mint v gf
Squid | chilli | garlic | parsley gf
Egg tagliatelle | prawn | cuttlefish | garlic | chilli | chives gfa
1KG rib eye | dijon mustard | green peppercorn butter gf
Whole snapper | burnt butter | citrus | caper berries gf
Charred broccolini | labneh | calabrian chilli v gf
Cos | green goddess | radish v gf
Shoestring fries | aioli v gf
Lemon tiramisu

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.

