



SEASIDE DINING

SIGNATURE COCKTAILS

SGROPPINO Belvedere lemon sorbet prosecco	23
SHIRE STANDARD Vodka lychee passionfruit liqueur lemon	23
OFFSHORE Kaffir lime & lemongrass vodka ginger liqueur lime	24
PANDAN PARADISE Husk coconut rum apricot liqueur pandan lime	23
APEROL SOUR Aperol grapefruit lemon whites compressed rockmelon	23
JACKY Gin Mare elderflower liqueur cucumber citrus	23
CLOUDY APPLE Hennessy V.S.O.P fresh apple juice cinnamon	24

Sourdough cultured butter gfa	5 EA
Oysters natural or mignonette gf	7 EA
Fried polenta whipped bottarga salmon roe	9 EA
Cantabrian anchovies sugo piparras toast	8 EA
Prawn roll cos sriracha mayo	22

Stracciatella fried rosemary honey hazelnut focaccia v gfa	19
Salumi cured meats piparras sourdough 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
Fried zucchini flowers pork & fennel tomato pecorino 3pc	25
Grilled king prawns chermoula 3pc gf	38
Cucumber black olive feta mint v gf	18
Ox heart tomatoes watermelon anchovy basil gf	24
Ricotta peas broad beans zucchini pesto 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
Barramundi blistered cherry tomatoes green olive garlic parsley gf	35
Market fish vignarola saffron aioli gf	MP
350G Riverine MBS2+ sirloin Bobbys condiments jus fries gf	69
Charred broccoli herbs currants lemon vinaigrette walnut pangrattato vg gf	28

Pork schnitzel wild rocket parmigiano reggiano	36
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
Green & yellow beans garlic lemon vg gf	14

MARGARITAS

SICILIAN El Jimador Reposado limoncello honey lemon	23
SPICY BOY Jalapeño tequila aloe vera Cointreau lime	24
EL CLASSICO El Jimador Reposado Cointreau lime agave	23
COCONUT 1800 Coconut Cointreau lime agave	24
CRISTALINO 1800 Cristalino Anejo Cointreau lime agave	26

GROUP DINING MINIMUM 4 PEOPLE

85 PER PERSON

Salumi cured meats sourdough gfa
Cucumber black olive feta mint v gf
Squid chilli garlic parsley gf
Egg tagliatelle prawn cuttlefish garlic chilli chives gfa

Pork schnitzel wild rocket parmigiano reggiano
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

KIDS MEALS

Rigatoni cheese sauce	18
Rigatoni tomato sauce	18
Fish & chips beer battered	18

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.