

SMALL

CHARRED FLAT BREAD, HUMMUS, CHICKPEAS, SUMAC

GRILLED TASMANIAN SCALLOPS, MISO & MIRIN MAYONNAISE

PRAWN & SESAME TOAST, YUZU MAYONNAISE

BURRATA, BLACK FIGS, BITTER LEAVES, OLIVE OIL, VINCOTTO

LARGE

ROAST BARRAMUNDI, WHITE BEANS, SPRING ONION, SMOKED CHERRY TOMATOES

SLOW COOKED JUNEE LAMB SHOULDER, LEMON OIL

BABY COS, PARMESAN MAYONNAISE, FENNEL POLLEN

FRIES, CHILI SALT, GARLIC AIOLI

PRIVATE DINING PLUS + \$20PP PER COURSE

THREE OYSTERS - NATURAL, GINGER MIGNONETTE & KILPATRICK

1KG RIVERINE PRIME RIB & CONDIMENTS - LAMB SHOLDER UPGRADE

Manly Boathouse

**15% surcharge applies on public holidays*

**1 bill per table, no split bills*