

SYDNEY HOBART BAR & DINING

10% OFF FOOD & BEVERAGE FOR MEMBERS



SMALLS & SHARES *

marinated olives (vga, gf)	8
toasted focaccia grated parmesan, garlic, wakame butter (v)	14
arancini (5pcs) smoked buffalo mozzarella, sun-dried tomato, aioli (v)	22
haloumi & zucchini chips wild honey, pecorino (v, gf)	22
oysters natural, noilly prat dressing (a) (gf, df) <i>half dozen / dozen</i>	6ea 33 / 60
kilpatrick oysters bacon, worsterchire sauce (a) (gf, df) <i>half dozen / dozen</i>	6.5ea 36 / 66
fried calamari lime mayonnaise (i) (df)	26
antipasto plate la stella burrata, rockmelon, san danielle prosciutto, mortadella, grissini (gfa)	36

PIZZA

margherita tomato sugo, mozzarella, basil (v)	25
four cheese scarmoza, fior di latte, parmesan, gorgonzola, crushed walnuts (v)	27
capricciosa tomato sugo, fior di latte, ham, artichoke, mushroom, olive	30
pepperoni tomato sugo, mozzarella, pepperoni, pickled jalapeño	30
prawn tomato sugo, mozzarella, chilli, rocket (i)	32
gluten free pizza base	6

salmon tartare cornishon, capers, avocado, tarragon emulsion (a) (gf, df)	28
white crab salad orange dressing, salmon roe, pickled radish (a) (gf, df)	32
fish tacos (3pcs) battered fish, shredded vegetables, pickled jalapeño, fermented chilli mayo, tomato salsa (a) (df)	29
chicken tacos (3pcs) marinated chicken, shredded vegetables, avocado, tomato salsa (df)	29
prawn cocktail half dozen fresh peeled prawns, iceberg lettuce, avocado, marie rose sauce, lemon wedge (a) (gf, df)	32
cold seafood plate four natural oysters with noilly prat dressing, four king prawns with marie rose sauce, salmon tartare & white crab salad (a) (df, gf)	42

SALADS *

poke bowl koshikari rice, pickled wakame, avocado, cucumbers, sesame cracker, seasoned soy (vgn, gfa)	22
japanese shredded vegetable cucumber, cherry tomato, edamame, pickled chilli, crispy shallot, sesame dressing (vgn, gfa)	22
caesar baby cos, bacon, egg, parmesan, croutons, anchovy dressing (i) (gfa)	22
additions to each salad	
chicken breast	12
fresh prawns (a)	16
salmon tartare (a)	8
white crab (a)	10
haloumi (v, gf)	6

FROM THE SEA

battered fish & chips * mixed leaf salad, tartare, lemon (a) (df)	35
fried calamari & chips * mixed leaf salad, tartare, lemon (i) (df)	33
grilled barramundi cauliflower purée, brown butter, capers, lemon, dill (a) (gf)	38
crispy skin salmon ratatouille, sicilian olive tapenade (a) (gf, df)	38
crew platter * (for 2 - 4 to share) fried calamari, fish goujons, chips, tartare, lemon (m) (df)	85

PASTA

mushroom tagliatelle parmesan, porcini butter, sage (v, gfa)	30
king prawn rigatoni vodka sauce, pangrattato (i) (gfa)	31

BURGERS *

wagyu cheeseburger double cheese, onion, zuni pickle, chips	29
southern fried chicken burger coleslaw, chilli mayo, chips	29

SIDES *

oldbay chips aioli (v)	11
potato wedges sour cream & sweet chilli (v)	12
steamed broccolini lemon, ricotta salata, olive oil (v, gf)	12
mixed leaf salad mixed leaves, tomato, cucumber, red onion, grain mustard dressing (vgn, gf)	11

FROM THE LAND

chicken schnitzel * parmesan & herb crumb, chips, shaved slaw, green peppercorn sauce	32
chicken parmigiana * tomato sugo, ham, mozzarella, basil, chips, shaved slaw, green peppercorn sauce	37
eggplant parmigiana * marinated eggplant, tomato sugo, mozzarella, basil (v, gf)	27
pastrami beef cheek smoked potato purée, roasted caraway carrots (gf)	39
steak frites mb2+ 250g sirloin, chips, red wine jus (gfa)	46

soup of the day *
house made soup of the day
served with toasted focaccia
\$25

LITTLE SAILORS

fish & chips * tomato sauce (a) (df)	16
chicken nuggets & chips * tomato sauce (df)	14
pasta napolitana rigatoni pasta, parmesan (v, gfa)	12
ice cream by the scoop *	6

DESSERT

Visit our display cabinet for wonderful
sweet & cake selections

Origin of Seafood

a australian i imported m mixed

gf gluten free gfa gluten free available df dairy free v vegetarian vga vegan n contains nuts

☛ LIMITED MENU MONDAY - FRIDAY FROM 3PM - 5PM

We accept Amex, Visa & Mastercard. A surcharge of 15% applies on public holidays. Please note you will be charged up to 1.43% for Visa & Mastercard & 2.2% for Amex

BUBBLES

Frankie Sparkling Brut NV

Eastern Regions, SA

La Gioiosa 'Asolo' DOCG NV Prosecco

Veneto, Italy

Taltarni Dynamic Brut Cuvée

Moonambel, Vic

Taltarni Cuvée Rosé

Moonambel, Vic

Piper-Heidsieck Cuvée Brut NV

Champagne à Reims, France

Charles Heidsieck Cuvée Brut NV

Champagne à Reims, France

WHITES

Frankie Sauvignon Blanc

Eastern Regions, SA

The Lane Sauvignon Blanc

Adelaide Hills, SA

Giesen Estate Sauvignon Blanc

Marlborough, NZ

Shaw + Smith Sauvignon Blanc

Adelaide Hills, SA

Jim Barry 'The Atherley' Riesling

Clare Valley, SA

Pikes 'Traditionale' Riesling

Clare Valley, SA

Two Hands 'The Boy' Riesling

Eden Valley, SA

St Aime Pinot Gris

King Valley, VIC

Isabel Estate Pinot Gris

Marlborough, NZ

Cantina di Gambellara Monopolo Pinot Grigio

Delle Venezie Doc, Italy

Mitolo Jester Pinot Grigio

McLaren Vale, SA

Robert Oatley 'Signature Series' Chardonnay

Margaret River, WA

Coeur des Sages Mâcon Villages Chardonnay

Burgundy, France

Vasse Felix Premier Chardonnay

Margaret River, WA

La Chablisienne Petit Chablis

Burgundy, France

Albert Bichot Chablis AOC

Burgundy, France

REDS

LIGHT

Abbotts & Delaunay Pinot Noir

Pays d'Oc, France

Oakridge 'Yarra Valley Series' Pinot Noir

Yarra Valley, VIC

Rockburn Estate Pinot Noir

Central Otago, NZ

MEDIUM

Poggio Anima Chianti Sangiovese

Firenze, Italy

Phillip Shaw Conductor Merlot

Orange, NSW

Robert Oatley 'Signature Series' GSM

McLaren Vale, SA

FULL

Argento Organic Malbec

Mendoza, Argentina

Hay Shed Hill 'White Label' Malbec

Margaret River, WA

Frankie Shiraz

Eastern Regions, SA

Hancock & Hancock Shiraz

McLaren Vale, SA

Hentley Farm Shiraz

Barossa Valley, SA

Mountadam Cabernet Sauvignon

Barossa Valley, SA

Majella 'The composer' Cabernet Sauvignon

Coonawarra, SA

Rymil Dark Horse Cabernet Sauvignon

Coonawarra, SA

ROSÉS

Wildflower Rosé

Margaret River, WA

Marquis de Pennautier Rosé

Languedoc, France

Mirabeau 'Classic' Rosé

Provence, France

COCKTAILS

SPRITZ

Aperol

\$22

'The Hugo'

\$22

Limoncello

\$22

Grapefruit, Campari & Gin

\$24

Lychee

\$22

Seaside

\$16 Non-Alcoholic

SHAKEN/STIRRED

Éspolon Margarita

Classic \$22 / Spicy \$24

Espresso Martini

\$24

Bloody Mary

\$24

Americano

\$21

Red Mill Rum & Passionfruit Collins

\$21

Negroni

\$23

Raspberry Bellini

\$16 Non-Alcoholic

Éspolon Grapefruit Paloma

\$24

JUGS

Aperol

\$42

Sangria

\$38

Dark & Stormy

\$48

Additionally we offer a variety of classic cocktails on request



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We accept Amex, Visa & Mastercard. A surcharge of 15% applies on public holidays. Please note you will be charged up to 1.43% for Visa & Mastercard & 2.2% for Amex. We do not accept cash