



OYSTERS

Pacific Oysters TAS/SA

Natural 5 Kilpatrick 7 Ponzu & Tobiko 6.5

SNACKS

Kalamata Marinated Olives 9

Whipped Cod Roe, House Made Flatbread 16

Grilled Sardine Bruschetta, Salsa Verde, Diced Vine Tomato 15

Scallop & Prawn Skewer, Preserved Lemon Mayo 17

Cuca Anchovies, Grilled Organic Sourdough 12.5

TO SHARE

Pan Fried Squid, Onions, Capers, EVOO 28

Mussels, Sofrito, Chimichurri, Fried Sourdough 28

Scallops Panfried with Garlic and Chive butter, Chimichurri 35

Fish / Prawn Red Curry, Basmati Rice 28/35

BURGERS & TACOS

Smashed Cheeseburger, Brioche, Pickles, Tomato, Secret Sauce 18

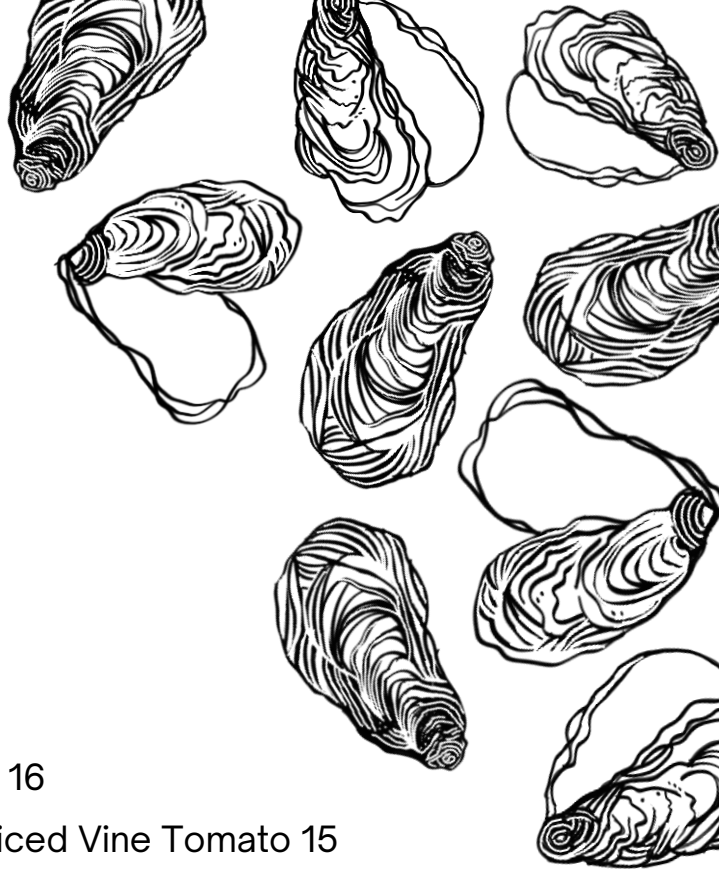
Fish Burger, Brioche, Pickles, Tartare, Butter Lettuce 19

Yellow Fin Tuna Burger, Brioche, Sofrito, Pickles, Butter Lettuce 24

Fried Fish Tacos, Guacamole, Slaw, Preserved Lemon Mayo 18

Y/Fin Tuna Tacos, Guacamole, Slaw, Pico De Gallo 22

Please note card payments incur a 1.4% fee, service charges: Sunday 10% & Public Holidays 15%



FISH

Blue Grenadier VIC 14, Flake SA 16, Sardines SA 24

Barramundi NT 25, Rockling VIC 25, Rainbow Trout VIC 24

Atlantic Salmon TAS 26, King Salmon NZ 30

Flathead VIC 28, Y/Fin Tuna QLD 27

grilled, crumbed GFO, fried

Whole Fish of the Day, grilled, extra virgin olive oil & lemon MP

CRUSTACEANS

all served with extra virgin olive oil, lemon & wild oregano

WA Tiger Prawn (65g) 14

QLD King Prawn (85g) 17

QLD Moreton Bay Bug (300g) 32

SA Lobster Tail (450g)* 120

**35 minute wait time*

SIDES

Greek Salad 10/14 Slaw Salad 8/12

Asian Greens, Ginger, Garlic and Tamari 15

Mixed Seasonal Vegetables 10/14

Broccoli and Cauliflower, Almonds 15

Fries, Wild Oregano 8/14

Sweet Potato chips, Wild Oregano 8/14

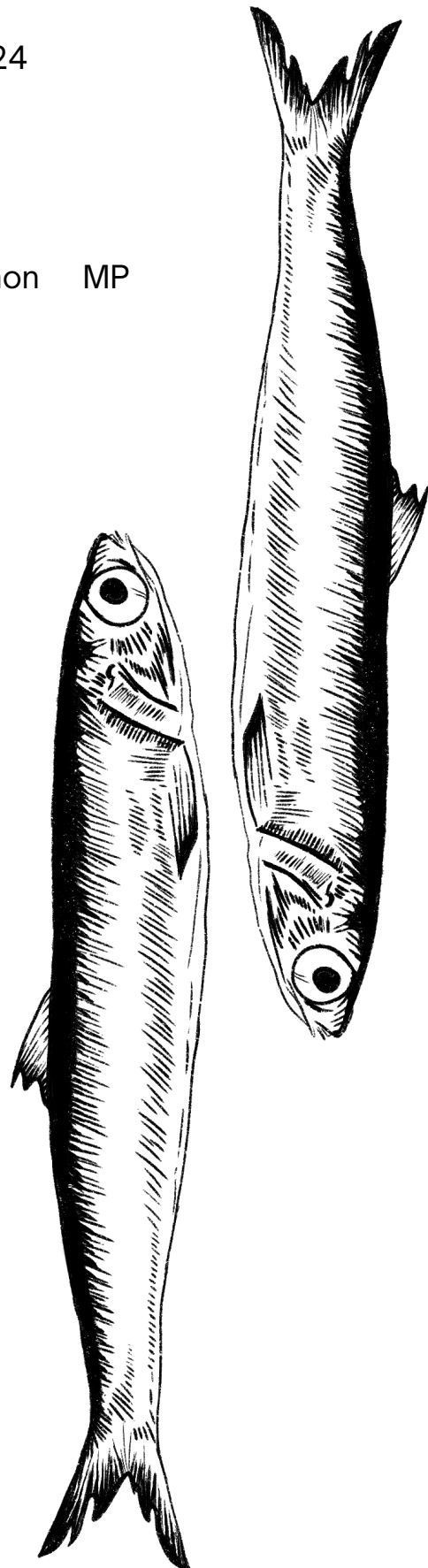
Spicy Basmati Rice 9, Basmati Rice 6

Rosemary Roasted Potatoes 8/14

SAUCES

Preserved Lemon Mayo, Tartare,

Aioli, Chilli Mayo 3



ARGO



DESSERTS

Organic Chocolate Tart, Raspberry Sorbet 16

Bougatsa, Cinnamon, Almonds 14

Selection of 3 Seasonal Ice Creams and Sorbets 15

TEA & COFFEE

Organic Coffee 6

Selection of Organic, Herbal Teas 6

Organic Dark Choc Ganache Truffle 4.5

Kourabiedes, Melomakarona 3.5 each

DESSERT WINES - PORT

2015 Argyros Estate Vinsanto First Release, Santorini, Greece 25

NV Samos Phyllas, Moschato, Samos, Greece 12

2011 Paringa Estate, Botrytis Viognier, Mornington Peninsula, VIC 16

2005 De Bortoli Noble One, Yarra Valley, VIC 15

De Bortoli Old Boys 21Y Tawny Port, Yarra Valley, VIC 15

Mick Morris Old Tawny Port, Rutherglen, VIC 11

Grahams 10Y Tawny, Porto, Portugal 15

Hennesy VSOP Vintage Fine Champagne Cognac, France 29

Please note card payments incur a 1.4% fee, service charges: Sunday 10% & Public Holidays 15%

DIGESTIFS

Grappa Caffo Morbida, Venezia, IT 15

Tsilili Dark Cave – 5Y Aged Tsipouro, Organic, Meteora, GR 22

Pyrgos Rakomelo, Crete, GR 11

Fernet Branca, Milan, IT 12

Averna Amaro, Sicily, IT 11

Jägermeister, Wolfenbüttel, GER 12

LIQUERS

Skinos Mastiha, Chios, Greece 12

Molinari Sambuca, Rome, Italy 12

Luxardo Limoncello, Padua, Italy 14

Galliano Espresso, Chieri, Italy 12

Benedictine DOM, Normandy, France 15

Grand Marnier, Cognac, France 14

Heering Cherry, Copenhagen, Denmark 14

De Bortoli Show Muscat, Yarra Valley, VIC 11

