



OYSTERS

Pacific Oysters TAS/SA

Natural 5 Kilpatrick 7.5 Ponzu & Tobiko 6.5

Sydney Rock Natural 6.5

SNACKS

Kalamata marinated olives 9

Tarama, house made flatbread 16

Sardeles Pantremenens, sardines, tomato, onion, parsley 15

Gavros Marinatos, white anchovies, grilled organic sourdough 12.5

Smoked Mackerel, EVOO, capers, onion, parsley 15

Prawn Skewer, chilli mayo 18

Calamari Fritti, tartare sauce 18

TO SHARE

Squid pan fried, onions, capers, EVOO 31

Mussels soffrito, grilled organic sourdough 30

Scallops sauteed, garlic, chimichurri 39

Fish / Prawn Red Curry, basmati rice 32/36

BURGERS & TACOS

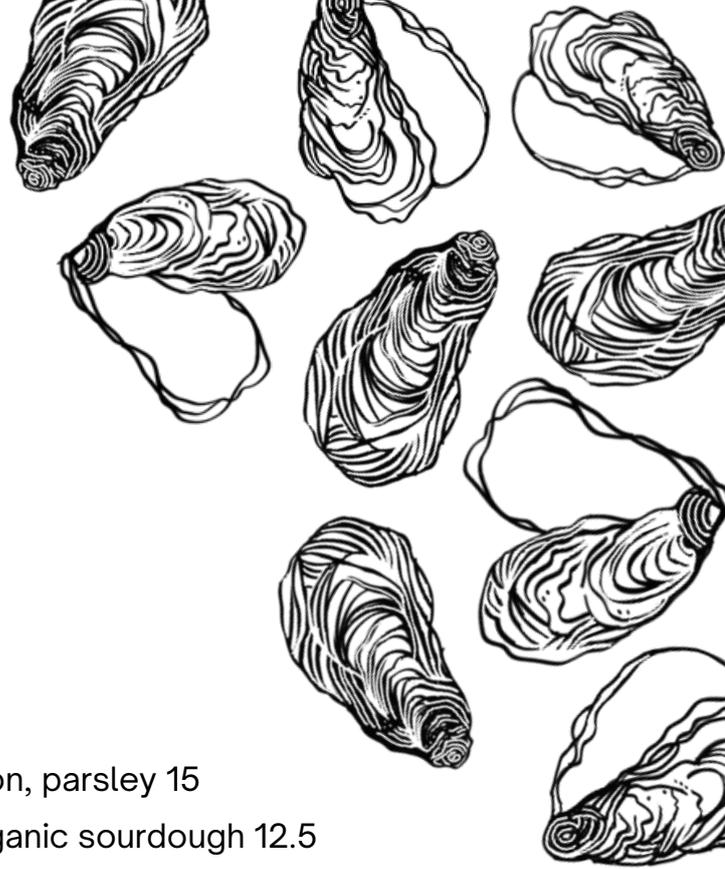
Smashed Cheeseburger, brioche, lettuce, tomato, pickles, secret sauce 18

Fish Burger, brioche, lettuce, tomato, pickles, tartare 20

Y/Fin Tuna Burger, brioche, lettuce, tomato, pickled ginger, wasabi mayo 25

Fried Fish Tacos, guacamole, slaw, sriracha mayo 18

Y/Fin Tuna Tacos, guacamole, pico de gallo, wasabi mayo 22



FISH

have it your way - grilled, battered, crumbed (gfo)

Blue Grenadier VIC 14.5

Flake SA 17

Sardines SA 24

Barramundi NT 26

Y/Fin Tuna QLD 28

Rockling VIC 25

Atlantic Salmon TAS 27

King Salmon NZ 34

Flathead VIC 30

Snapper NZ 32

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

**Fish prices may be subject to market changes without notice.*

CRUSTACEANS

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

WA Tiger Prawn (55g) 12

QLD King Prawn (55g) 14, (85g) 18

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, sauteed with ginger, garlic, tamari 16

Mixed seasonal vegetables 10/14

Broccoli and cauliflower, almonds 15

Fries, wild oregano 9/14 + feta 4

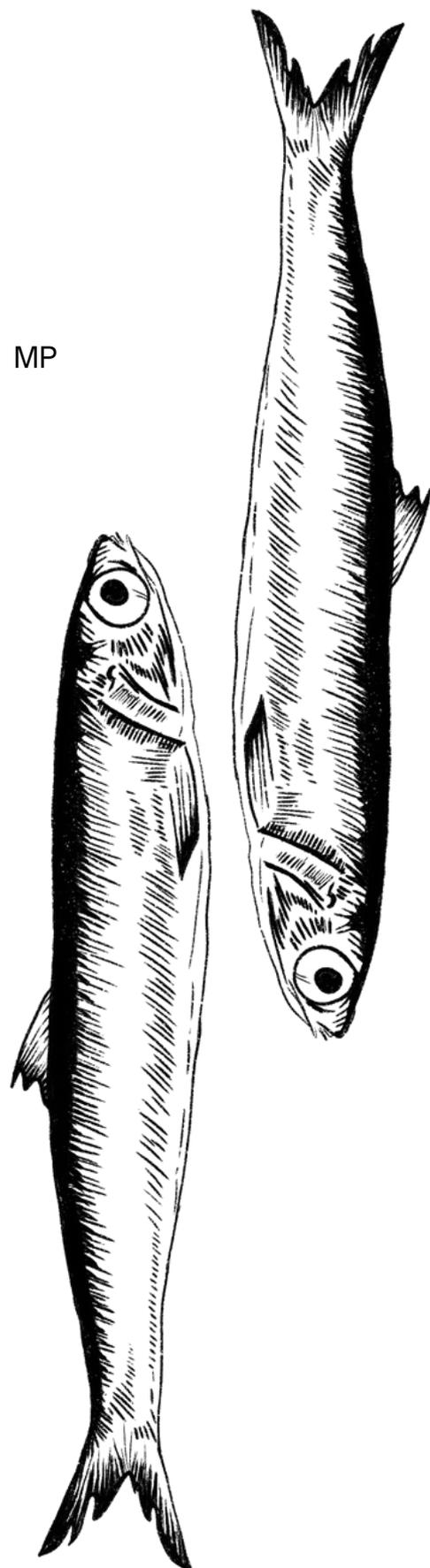
Sweet potato fries, wild oregano 10/16 + feta 4

Rosemary roasted potatoes 10/15

Spicy basmati rice 10, basmati rice 6

SAUCES

Tartare, Aioli, Wasabi Mayo, Sriracha 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

FORTIFIED - PORT - COGNAC

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

Botrys 7* 40Y Brandy, GR 21

Hennessy VSOP Vintage Fine Champagne Cognac, France 29

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



ARGO