

MENU



SMALL PLATES

Fresh oysters Chilli jam	\$6ea \$34 (6)
Merrywell 'Saganaki' Baked kefalograviera, honey, lavosh, lemon & crisp oregano (V)	\$16
Smoked brisket croquettes Truffle mayo & apple	\$17
Mini lobster brioche Lemon mayo, chives, tabasco & tobiko	\$24
BBQ octopus Wood fire bbq, potato rouille, herb oil, tomato salad & micro herbs	\$25
MEDIUM PLATES	
Roasted pork belly Pineapple chutney, rum cola glaze	\$25
Mini wagyu sliders (3) Caramelised onions, American cheddar cheese, mustard & ketchup	\$22
Chicken ribs Coated in Korean chilli sauce	\$20
S&P calamari XO mayo	\$23
Crispy white bait Saffron dip	\$21
Uruguayan sausage Chimi churri, chilli sauce & Ciabatta	\$25



LARGE PLATES

Wagyu sirloin 250g Black pepper XO sauce, cavolo nero, sweet potato puree & saltbush	\$55
Whole baby snapper Yellow curry, fresh sambal, coconut rice & curry leaves	\$45
Eggplant parmigiana Spicy Napoli capsicum relish & stracciatella (V)	\$32
Lemon & herb roast chicken (half) Harissa yoghurt, black quinoa & watercress	\$42
SIDES TO SHARE	
Tomato salad Pickled onion, burrata, basil, dried olives & smoked almonds (V)	\$19
BBQ pumpkin Labneh, fresh herbs, sesame seeds, fresh honeycomb, dukkha & pita bread (V)	\$15
Fries Smoked soy mayo	\$11
Wood charred broccolini Cauliflower cream & fresh manchego cheese (V)	\$16
SOMETHING TO FINISH	
Dulce de leche & seasonal fruits trifle	\$15
Selection of ice cream & sorbets (2 scoops)	\$6
Cheese board	\$21

Soft, Hard, Blue - Served with lavosh, honeycomb & fresh fruits