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## OYSTERS

**NATURAL OYSTERS 6.5 PER**  
FRESHLY SHUCKED, SYDNEY ROCK,  
COFFIN BAY (NSW)

**ARCADE OYSTERS 6.5 PER**  
FRESHLY SHUCKED, THAI CHILLI,  
LIME, CORIANDER, GARLIC,  
GINGER

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## SOMETHING TO SHARE

**CHARCUTERIE BOARD 39**  
CHEF'S SELECTION OF LOCAL &  
IMPORTED DELI Slices and cheese

**TRIO OF MEAT 45**  
2 CHICKEN, 2 BEEF, 2 LAMB  
SERVED WITH A TRIO OF SAUCES

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## SOMETHING LIGHT

**WARM MIXED OLIVES AND FOCACCIA 12**  
**CHIPS W/ TRUFFLE OIL & PARMESAN 12**

**SWEET POTATO WEDGES 12**  
WITH CREME FRAICHE & SWEET CHILLI  
RELISH

**WOODFIRE BEETROOT W/ GOATS CHEESE SALAD 16**

**CHARRED BROCCOLINI 14**  
OYSTER SAUCE AND SESAME OIL

**SEARED SCALLOPS 21**  
W/ CAULIFLOWER PUREE, BREADCRUMBS  
AND SALMON ROE BEUREE NOISETTE

**TUNA TARTARE 22**  
RUBY TUNA IN CITRUS DRESSING W/  
CRISPY RICE CRACKERS AND  
JALAPEÑO

**SALT & PEPPER SQUID 18**  
CRISPY FRIED SQUID W/ CORIANDER  
SHALLOTS & DRIED RED CHILLI &  
AIOLI.

**LOBSTER ROLL 18**  
WESTERN AUSTRALIAN LOBSTER W/  
AIOLI ON A TOASTED BRIOCHE BUN.

**CHERMOULA PRAWNS 12**  
CHARRED LEMON & GREEN HERB OIL

**KARAAGE CHICKEN 19**  
SERVED WITH A WASABI MAYO

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## SOMETHING MORE

**ARCADE WAGYU BURGER 25**  
WAGYU RUMP STEAK, ONION JAM, SHARP  
CHEDDAR, CONFIT GARLIC AIOLI

**KARAAGE CHICKEN BURGER 25**  
SERVED WITH COLESLAW & WASABI MAYO

**VEGGIE BURGER 20**

**NSW RIVERINA SIRLOIN 250G 38**  
NSW SIRLOIN, COOKED OVER  
WOODFIRED GRILL

**SALMON FILLET 30**  
BUTTERY MASH, BLANCHED  
SEASONAL GREENS, HOLLANDAISE

**CHICKEN SCHNITZEL 24**  
COLESLAW & CHIPS

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## SOMETHING SWEET

**Fried Ice Cream**  
with caramel sauce