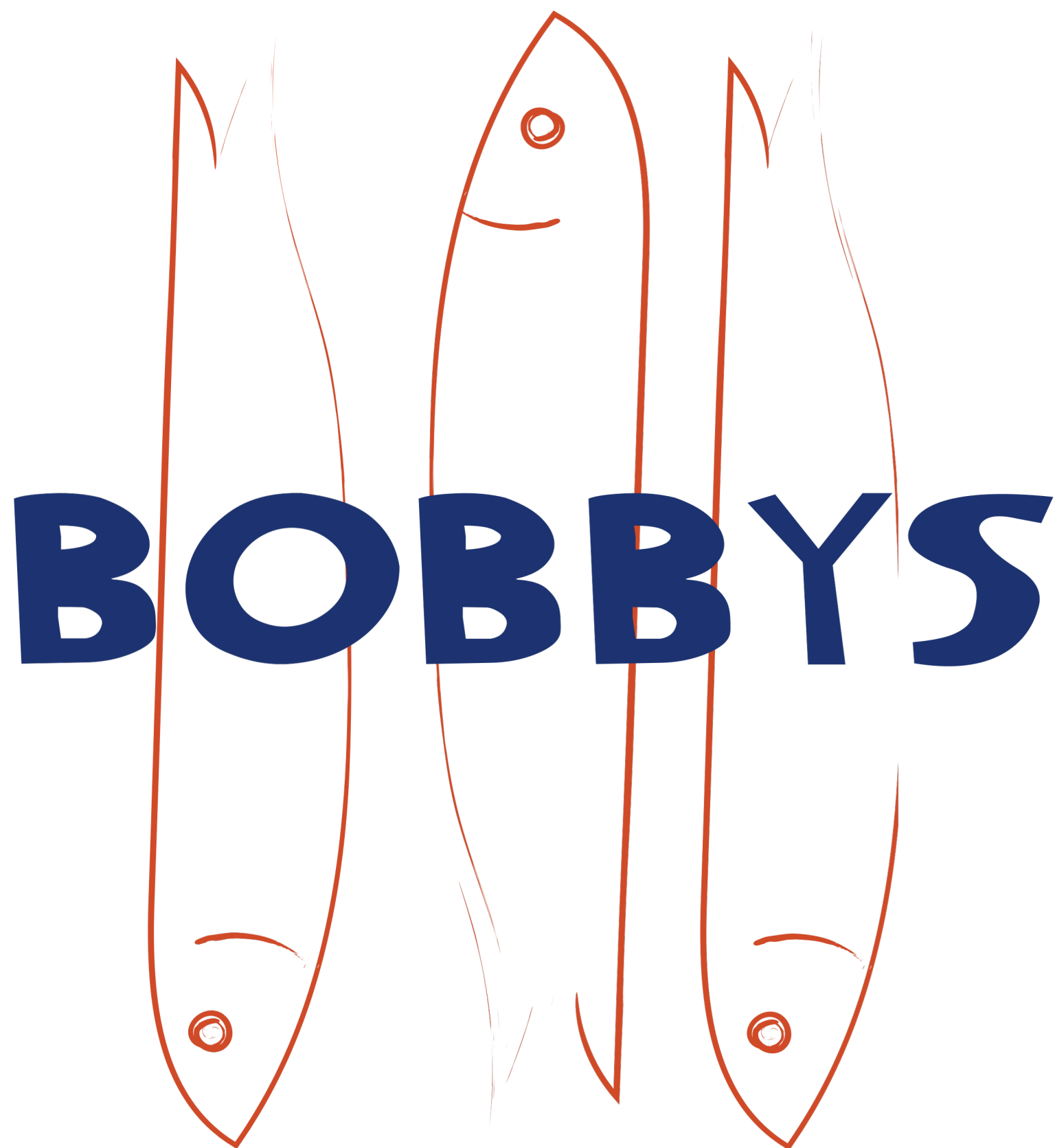




SEASIDE DINING

SIGNATURE COCKTAILS

SGROPPINO Belvedere lemon sorbet prosecco	23
SHIRE STANDARD Vodka lychee passionfruit liqueur lemon	23
BERRY SOUR 7K raspberry gin limoncello whites vanilla	23
OFFSHORE Kaffir lime & lemongrass vodka ginger liqueur lime	24
PANDAN Husk coconut rum apricot liqueur pandan	23
APEROL SOUR Aperol grapefruit whites rockmelon lemon	23
JACKY Gin Mare elderflower liqueur cucumber citrus	23
BLOODY BOBBYS Vodka signature spice mix tomato juice	24

Sourdough cultured butter gfa	5 EA
Oysters natural or mignonette gf	7 EA
Scallop gremolata butter pangrattato gfa	10 EA
Anchovy toast Cantabrian anchovies sugo piparras	8 EA
Prawn roll cos sriracha mayo	22

Stracciatella fried rosemary honey hazelnut focaccia v gfa	19
Salumi cured meats piparras sourdough gfa	28
2GR wagyu beef carpaccio anchovy mayo chives gf	22
Kingfish ceviche grapefruit pickled cucumber chive oil gf	26
Squid chilli oil garlic parsley gf	27
Grilled octopus fennel espelette pepper gf	24
Fried zucchini flowers pork & fennel tomato pecorino 3pc	25
Grilled king prawns chermoula 3pc gf	38
Cucumber black olive feta mint v gf	18
Red witlof fennel apple walnut gorgonzola piccante orange v gf	23
Pinzimonio raw seasonal vege whipped bottarga v gf	24

Egg tagliatelle prawn cuttlefish garlic chilli chives gfa	32
Rigatoni zucchini garlic stracciatella tarragon v gfa	26
Mafalde pork ragu parmesan gfa	30

Barra burger crumbed cos chive mayo fries	25
Fish & chips beer battered tartare lemon	30
Barramundi mussels tomato aioli grilled sourdough gfa	42
Market fish kipfler potato green bean parsley olive oil gf	MP
350G Riverine MBS2+ sirloin Bobbys condiments jus fries gf	69
Roasted butternut kale macadamia sage vino cotto vg gf	28

Pork schnitzel wild rocket parmigiano reggiano	36
Whole snapper burnt butter citrus caper berries gf	38
Grilled spatchcock n’duja butter tomato basil gf	46
1kg rib eye dijon mustard & green peppercorn butter gf	150

Shoestring fries aioli v gf	12
Fried eggplant honey lemon aleppo pepper v gf	14
Charred broccolini labneh calabrian chilli v gf	14
Cos green goddess radish v gf	14

MARGARITAS

SICILIAN El Jimador Reposado limoncello honey lemon	23
SPICY Jalapeño tequila aloe vera Cointreau lime	24
COCONUT 1800 Coconut Cointreau lime agave	23
PATRON TOMMYS Patron Anejo lime agave	26
EL CLASSICO El Jimador Reposado Cointreau lime agave	23

GROUP DINING

MINIMUM 4 PEOPLE

85 PER PERSON

Salumi cured meats sourdough gfa
Cucumber black olive feta mint v gf
Squid chilli garlic parsley gf
Egg tagliatelle prawn cuttlefish garlic chilli chives gfa

Pork schnitzel wild rocket parmigiano reggiano
Whole snapper burnt butter citrus caper berries gf
Shoestring fries aioli v gf
Cos green goddess radish v gf

Bobbys pavlova gf

125 PER PERSON

Stracciatella fried rosemary honey hazelnut focaccia v gfa
Cucumber black olive feta mint v gf
Squid chilli garlic parsley gf
Egg tagliatelle prawn cuttlefish garlic chilli chives gfa gf

1KG rib eye dijon mustard green peppercorn butter
Whole snapper burnt butter citrus caper berries gf
Charred broccolini labneh calabrian chilli v gf
Cos green goddess radish v gf
Shoestring fries aioli v gf

Lemon tiramisu

KIDS MEALS

Rigatoni cheese sauce	18
Rigatoni tomato sauce	18
Fish & chips beer battered	18

All cards incur a 1.65% surcharge. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Groups of 9 or more will incur a 10% service charge (Monday-Saturday). Please note a surcharge of 10% will apply on Sundays & 15% on public holidays.