

SHARED PLATES

OLIVES – Mixed warm local olives with dukkah and ciabatta bread	9
DIPS – Trio of dips served with Turkish bread or pitta chips » Choice of three - Beetroot, Carrot, Hummus, Egg Plant or Tzatziki	12
OYSTERS – Freshly shuck McAsh Signature "Sydney Rock Oysters" fresh from Bateman's Bay » Natural, Kilpatrick, Chili Lime or Lemon Thyme Granita	4 EA
ZUCCHINI BALLS – House made zucchini balls with aioli or sweet chilli sauce	9
MARINATED CHICKEN – Pale Ale marinated chicken pieces with chilli sauce	14
TEMPURA PRAWNS – Tempura prawns with lime mayonnaise	14
CHORIZO – Spanish spiced Chorizo with local olives and tzatziki	21
FETTUCCINE – House made fresh pasta » Spicy Seafood Marinara, Creamy Carbonara or Con Pollo (chicken & mushrooms)	17 / 28
DUCK BREAST A L'ORANGE – Pan seared crispy skin duck breast orange Cointreau sauce pilaf rice and asparagus	34
SALT AND PEPPER CALAMARI – Salt and pepper calamari with garlic aioli and apple and parmesan roquette salad	17 / 26
GOURMET SAUSAGE PLATE – Sausage plate of Merguez lamb, lyonnise pork, venison and duck with cornichons, cocktail onions and spicy fig chutney	26
KINGFISH CARPACCIO – Kingfish carpaccio with green chilli, soy and microherbs	18
JAMON IBERICO – Jamon Iberico with olives, flat bread and manchego shavings	24
CHAR-GRILLED BABY OCTOPUS – Marinated char-grilled baby octopus, chorizo and kipfler potato salad	17
CARAMELISED ONION AND FETA TARTLET – red onion, Persian feta with fresh thyme Balsamic drizzle	16
RISOTTO – Risotto, white wine, mushrooms and peas	17 / 26
SCALLOPS AND PROSCIUTTO – Seared scallops, Italian Prosciutto, Cauliflower mash and mushrooms	22
KING PRAWNS – Mediterranean style char-grilled king prawns on Turkish rice pilaf with chilli mango salsa	22
SPICED ORANGE QUAIL SALAD – Orange spice marinated quail with tangy vinaigrette and Mesclun salad	21
SARDINES – Fremantle sardines on toasted ciabatta with lemon myrtle and toasted pine nuts	18
SASHIMI – Sashimi plate of tuna tataki, salmon with salmon pearls, hiramasa kingfish with ponzu, crispy seaweed and wasabi mayonnaise	25
BROCCOLINI AND ASPARAGUS – Char-grilled broccolini and asparagus with toasted almonds	8
HEIRLOOM CARROTS – Salt baked heirloom carrots, smoked labneh and liquorice	8
ZUCCHINI FLOWERS – Tempura zucchini flowers filled with goat's cheese and lemon zest	12