

## START, SNACK OR SHARE

### Charred Sourdough V GFO

Charred sourdough with pepe saya cultured butter

\$8

### Local Marinated Olives VG DF GF

\$11

### Butter Bean Hommus + Charred Bread VG GFO

House-made butter bean hommus, dukkah, olive oil + charred bread

\$14

### Roasted Cauliflower Bites VG GF

Cauliflower florets, smoked paprika + tangy vegan aioli

\$18

### Calamari DF

Fried calamari, herbs, aioli + lemon

\$25

### Vannella Burrata V GFO

Vannella burrata, quick pickled baby fennel, rosemary, green olives, chilli oil, orange zest + charred bread

\$26

### Chips + Guac V DF GFO

DIY guacamole, pico de gallo, coriander, lime + seasoned tortilla chips

\$28

### Soft Shell Crab DF GF

Whole fried soft shell crab tossed in paprika, chilli flakes + cumin with salsa + lime

\$28

### Yellowfin Tuna Ceviche DF GFO

Diced yellowfin tuna cured in lime juice, chilli + red onion with orange blossom vinaigrette + yarra valley ikura shoyu zuke salmon pearls

\$30

### Grilled Octopus DFO GF

Lemon + garlic marinated octopus, mustard greens, salsa verde + fennel puree

\$32

### Oysters DF GF

Natural sydney rock oysters, prosecco reduction + finger lime

1/2 dozen \$33 1 dozen \$47

### Cured Meats + Charred Bread DF GFO

Selection of artisan cured meats with pickles + charred bread

\$34

### Cold Seafood Plate DF GF

Tiger prawns, sydney rock oysters, tuna ceviche + plantain chips

\$37

### Mediterranean Prawn Skewers

Marinated prawn skewers with charred bull horn peppers, herb yoghurt, baby cos, lime + tortillas

\$39

### Prawns DFO GFO

Tiger prawns (1/2 kilo), lemon, The Imperial sauce + sourdough

\$40

### Antipasto DFO GFO

Cured meats, cheese, olives, house-made butter bean hommus + charred bread

\$49

## KIDS

\$16

### Cheeseburger + Chips

### Chicken Tender + Chips DF

### Fish + Chips DF

### Pasta + Homemade Tomato Sauce V GFO

### Ice Cream V

Two scoops of vanilla ice cream + chocolate, caramel or strawberry topping

\$8

## MAINS

### The Imperial Burger GFO

Ground beef, american cheese, pickles, lettuce, tomato, onion, The Imperial sauce + chips

\$27

### Butternut Burger VG GFO

Kade's butternut burger patty, carrot, coconut, coriander, legumes, lettuce, white onion, gourmet tomato + vegan aioli

\$27

### Heirloom Beetroot Salad VG DF GFO

Roasted beetroots, pine nuts, baby cos, romesco, miso crumb + preserved lemon dressing

\$28

### Beer Battered Fish + Chips DF

Dory, chips, mixed salad leaves + tartare

\$29

### Chicken Schnitzel

Chicken schnitzel, roast chat potatoes, jalapeno buttermilk ranch slaw + chicken gravy

\$30

### Steak Sandwich GFO

Grilled angus, caramelised onions, grana padano, chimichurri, fire roasted peppers + rocket with aioli + fries

\$32

### The Catch

Seafood plate of the day

\$38

### Pork Cutlet DF GF

Grilled pork cutlet, broccolini, roasted baby onion, red pepper sauce, piquillo + pine nut salsa

\$39

### Chargrilled Riverina Angus GF

Chargrilled riverina angus, fermented pepper sauce, mushroom ravigote, kipflers + cavolo nero

\$40

### The Seafood Graze

Chilled - oysters, tiger prawns, ceviche  
Hot - calamari, fish, octopus, soft shell crab + prawn skewers with condiments, chips + sourdough

\$125

## SIDES

### Mixed Salad Leaves V GF

Mixed leaves, herbs + preserved lemon dressing

\$11

### Chips VG DF

Chips + confit garlic aioli

\$13

### Potato + Parmesan Croquettes V

Potato + parmesan croquettes with tomato relish

\$14

### Grilled Broccolini + Zucchini V GF

Grilled broccolini, pickled zucchini, goats curd, toasted pepita seeds + lemon dressing

\$15

## DESSERTS

### Affogato V GF

Vanilla ice cream + double shot of espresso

\$12 Add liqueur \$17

### The GG GF

Chocolate ice cream dipped in milk chocolate, malted milk crumb, salted caramel + raspberry

\$17

### Clifton Mess GF

Meringue, yuzu curd, poached rhubarb + vanilla cream

\$17

### Settler's Apple Crumble VG

Warm apple crumble + blood orange sorbet

\$17

### Cheese V

Local farmhouse cheeses - hard, soft + blue with condiments, sourdough + crackers

\$36

V Vegetarian | VG Vegan | DF Dairy free | DFO Dairy free option | GF Gluten free | GFO Gluten free option +\$3

\*A surcharge of 10% will apply on Sundays and 15% on public holidays.