

COCKTAILS

APEROL SPRITZ Aperol, prosecco, soda	16
CAMPARI SPRITZ Campari, prosecco, soda	16
LIMONCELLO SPRITZ Limoncello, prosecco, soda	16
EL PATRON Mezcal, Campari, Vermouth Rosso, agave & orange bitters	22
AMARETTO MARTINI Disaronno Amaretto, vodka, TLM Espresso, vanilla	22
PINK SOUR Pink Gin, Limoncello, lemon, raspberry syrup, aquafaba	22
FRESH SPRITZ Vodka, Italicus, passionfruit, Prosecco, soda	22
SAKE-TINI Ocean Vodka, Gekkeikan Sake, dry vermouth, oyster	22

HAPPY HOUR - 4-6pm daily

APEROL, HUGO & LIMONCELLO SPRITZ	12
CAMPARI SPRITZ & TOMMYS MARGARITA	14
HOUSE WINE (Chardonnay/Pinot Gris/Pinot Noir/Rose)	12
SYDNEY BEER CO. LAGER	8

FOOD

SMALL

SOURDOUGH EVOO, aged balsamic (df)	7
OLIVES House marinated mixed olives (v/gf/df)	10
WAGYU HOT DOG Brioche, charcoal mayo, jalapeño, katsuboshi	14
HALLOUMI Filo pastry, caramelised butter, lemon gel, oregano (v)	10
SWORDFISH SOUVLAKI Oregano, lemon dressing (gf/df)	10
CRUSHED CUCUMBER SALAD Chilli, black sesame dressing (df)	12
TRUFFLE FRIES Aioli & parmesan (v/gf)	14

RAW

'EAST 33' SYDNEY ROCK OYSTERS Mignonette, lemon (gf/df)	8ea
TUNA ON TOAST Tuna crudo, wasabi crème fraîche	9ea
SASHIMI PLATE Daily selection (9pcs 15pcs) (gf/df)	42 64
BLACK RIVER OSCIETRA CAVIAR 'UY'	10g 115 30g 190
<i>Served with traditional accompaniments</i>	

LARGE

BANG BANG PRAWNS Spicy mayo, palm sugar & black pepper	24
BUFFALO BURRATA Tomato & basil granita, balsamic, crostini (v)	30
CALAMARI FRITTI Charcoal mayonnaise (gf/df)	26
STEAK FRITES MSA MBS5+, fries, red wine jus (gf/df)	55

TO FINISH

PINA COLADA GRANITA (gf/df)	12
+ Bacardi White Rum	6
CHEESE Choice of one cheese, condiments, fresh fruit	14

(v) vegetarian (gf) gluten free
(df) dairy free (n) contains nuts

Patrons with allergies or dietary requirements, please inform your wait staff prior to ordering.