

SIGNATURE SPRITZ AND COCKTAILS

Double Raspberry Spritz Malfy Rosa Wild Raspberry Tonic	18
Yuzu Spritz Earp Distilling Limoncello Lime & Yuzu Soda	18
Margarita Patron Cointreau Lime	22
Lychee Martini Ketel One Vodka Scylla Lychee Liqueur Bianco Vermouth	22

WINE AND BEER

Veuve Clicquot Brut Yellow Label Champagne	28
La Belle Pierre Provence Rose	15
Great Northern Super Crisp	11
Balter XPA Pale Ale	12
Stella Artois Premium Lager	12

STARTERS

Charred Sourdough evoo (df vg v)	8
Sydney Rock Oysters Freshly Shucked Natural Alto Chardonnay Mignonette (gf df)	7 EA
Sydney Rock Oysters Freshly Shucked Kilpatrick Worcestershire Bacon (gf df)	8 EA
Toolunka Creek Olives Lemon Myrtle Garlic Chilli Grissini (vg v df)	12
White Taramasalata Charred Sourdough (df)	15
Smokey Eggplant Dip Charred Sourdough (v vg df)	15
3 Cheese Pie (Tiropita) Wild Flower Honey Toasted Sesame (v) Allow 20 Minutes	16
Mozzarella Di Bufala Grilled Peach Olive Oil Hazelnuts Vincotto (v)	26

SMALL BITES

Fish Tacos Beer Battered Fish Pineapple and Bundaberg Rum Salsa Pickled Red Cabbage Coriander Mayo (df)	2 For 26
Moreton Bay Bug Roll	28
Celery Spring Onion Dill Mayo Cos on a Brioche Roll	
Haloumi Saganaki Australian Natives Grapes Macadamia Crumb Honey Oregano (gf v)	24
Albacore Tuna Tartare	24
Salt N Szechuan Pepper Calamari Yuzu Aioli (df gf)	22
Sizzling Garlic Prawns Evoo Garlic Tomato Chilli Charred Sourdough (df)	26
WA Octopus Skewers (2) Romesco Salsa Verde Toasted Almonds Guindillas (df gf)	38
Hokkaido Scallops Ceviche (5) In half shell Avocado Sour Cream Coriander Finger Lime	30
King Prawns (3) XO Butter Chives Lemon (gf)	32

RBH SEAFOOD TASTING PLATE FOR 2 55

PASTA

Crab and Prawn Spaghettoni White Wine Cherry Tomato Chilli Garlic Pangrattato	40
Rigatoni Pomodoro Roast Vine Tomato Grana Padano Basil (v)	32
Pancetta and Mushroom Pappardelle Truffle Oil Grana Padano Garlic Cream	36
Moreton Bay Bug Spaghettoni Bisque Saffron Cherry and Sundried Tomato Garlic Thyme Butter	48

MAINS

Beer Battered NZ Hoki Fish Chips Tartare Lemon (df)	32
Humpty Doo Crispy Skin Barramundi Charred Baby Lettuce French Lentil Vinaigrette Heirloom Tomato and Salsa Verde (gf, df)	38
Cioppino Seafood Stew Mussels Prawns Calamari Fish Scallops Pomodoro Charred Sourdough (df)	45
Steak Frites 300g Grain finished Black Angus MSA MB2+ Striploin Chimmi Churri Fries (gf df)	48
Lamb Backstrap Skewers (3) Confit Garlic Labne Lemon (gf)	44
Chargrilled Crispy Skinned Chicken Breast Oregano Garlic Chilli Oil Smokey Eggplant Dip (gf df)	36

CLASSICS

Angus Beef Burger Tomato Cos American Cheese Pickles Onion Mustard Tomato Sauce Fries	30
Steak Sandwich Scotch Fillet Cos Tomato Caramelised Onion Dijon Aioli Fries (df)	30
Goddess Salad Kale Maple Roast Pumpkin Quinoa Pomegranate Edamame Green Goddess Dressing Roast Almonds (vg gf v df)	24
Add Chicken 8 Haloumi 6 Avocado 4	
Poke Bowl Albacore Tuna Soy Ginger and Chilli Marinade Carrot Cucumber Kimchi Edamame Brown Rice Pickled Cabbage Sesame Dressing (gf df)	30

SIDES

Village Salad Feta Cucumber Roma Tomato Olive Capers Onion Radish Dill Capsicum Red Wine Vinegar EVOO Oregano (v)	22
Heirloom Tomato Salad Stracciatella Basil Sumac Pita Crisps (v)	18
Charred Market Greens Romesco Toasted Almonds Lemon (vg gf df v)	15
Skinny Fries Rosemary Salt Garlic Aioli (gf v df)	12
Twice Cooked Crispy Chats Garlic Oil Parsley Flaked Salt (gf df v vg)	14

DESSERT

White Chocolate Crème Brulee Pistachio Biscotti (v)	16
Mango Pana Cotta Coconut Jelly Passionfruit Coulis	16
Warm Chocolate Fondant French Vanilla Gelato Berries Hazelnut Crumb (v)	16
Bougatsa Custard filled Filo Vanilla Syrup Pistachio Crumb (v)	14
Affogato Double Shot Espresso Vanilla Ice Cream Frangelico Biscotti (v)	18
Toblerone Crunch Cocktail Baileys Kahlua Frangelico	23
RBH Gelato Chocolate French Vanilla Pistachio Cookies and Cream Mango Sorbet Lemon Sorbet (v)	8 per scoop

BANQUET DINING

TABLES OF 4 OR MORE \$85 PER HEAD

White Taramasalata Charred Sourdough (df)
 Toolunka Creek Olives Lemon Myrtle Garlic Chilli Grissini (vg v df)
 3 Cheese Pie (Tiropita) Wild Flower Honey Sesame (v)

Salt N Szechuan Pepper Calamari Yuzu Aioli (df gf)

Humpty Doo Crispy Skin Barramundi (gf)
 300g Grain Finished Black Angus MSA MB2+ Striploin (gf df)

Heirloom Tomato Salad Stracciatella Basil Sumac Pita Crisps (v)

Twice Cooked Crispy Chats Garlic Oil Parsley Flaked Salt (gf df v vg)

Bougatsa Custard filled Filo Vanilla Syrup Pistachio Crumb (v)

ADD YOUR FAVOURITES

Sydney Rock Oysters Freshly Shucked Natural Alto Chardonnay Mignonette (gf df)	7 EA
Haloumi Saganaki Australian Natives Seasonal Fruit Macadamia Crumb Honey Oregano (gf v)	24
King Prawns (3) XO Butter Chives Lemon (gf)	32
Hokkaido Scallops Ceviche (5) In half shell Avocado Sour Cream Coriander Finger Lime	30
WA Octopus Skewers (2) Romesco Salsa Verde Toasted Almonds Guindillas (df gf)	38

RBH SEAFOOD TASTING PLATE FOR 2 \$55

Oysters Natural	Finger Lime Pickled Ginger and Soy Mignonette
Scallops	Tomato Capsicum Red Onion Vinaigrette
Moreton Bay Bug Salad	Celery Spring Onion Dill Orange Segment
Octopus	Pickled Onion Sherry Thyme Vinegar Dressing
Smoked Salmon	Dill Capers

Please allow for longer wait times during busy period. Please note no alterations to the menu. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we can not guarantee that our food will be allergen free. Please let our waitstaff know if you have any allergies. **Cakeage \$3 per person • Corkage \$8 per bottle • No split bills 10% Sunday Surcharge • 15% Public Holiday Surcharge • 1.5% Credit Card Surcharge VG=Vegan • V=Vegetarian • GF=Gluten Free • DF=Dairy Free**