

## S T A R T E R S

**sourdough** with olive oil (v) \$6

**marinated olives** (vg, gf) \$7

**sydney rock oysters** with avruga caviar (gf) \$4.5 ea | \$24 half doz.

**potato croquettes** filled with gruyere cheese, mustard dip (4 serves) (v) \$16

**jamon serrano** with melon, balsamic glaze, basil (gf) \$19

**pork ssam** with miso paste, shiso, lettuce (gf) \$22

**burrata** with heirloom tomato, basil and pistachio pesto (v, gf) \$23

**salmon crudo** with crème fraiche, salmon roe, ponzu sauce \$24

**hervey bay scallops** with paris butter \$24 (6 serves) (gf)

**whole calamari (hawkesbury)** with chorizo and garlic butter, charred mandarin (gf) \$26

## M A I N S

**whole roast cauliflower** with chermoula, coconut yoghurt (vg, gf) \$22

**wagyu beef burger** with american cheddar cheese, bacon, lettuce & pickle served with beer battered chips \$24

**foys beer battered fish & chips** with lemon and tartare \$26

**spring pea risotto** asparagus, radish, smoked mozzarella (v, gf) \$28

**spanner crab linguine** with bottarga, zucchini, chilli, garlic & parsley \$34

**grilled barramundi (cone bay)** with taro puree, seasonal greens, lotus chip (gf) \$34

**300g striploin** with paris butter, charred citrus, jus (gf) \$36

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## S I D E S

**beer battered chips** with rosemary salt (vg, gf) \$7

**grandma's carrots** with maple glaze (vg, gf) \$10

**foys salad** with black tahini dressing (vg) \$10

**seasonal greens** with garlic & chilli (vg, gf) \$12

## DESSERTS

**berry trifle** with chocolate  
mousse and mascarpone (v, gf)  
\$15

**bomb alaska** with lemon  
meringue (v, gf) \$16

**affogato** vanilla bean ice-  
cream & espresso, served with a  
choice of liqueurs (v, gf) \$16

**cheese platter** chef's selection  
of local & imported cheeses  
with quince, seasonal fruits,  
lavosh & sourdough \$33 (v)

## TEA & COFFEE

**espresso** \$4  
strong, decaf, soy, almond + 50c

**tea by T2** english breakfast,  
early grey, peppermint,  
lemongrass & ginger, chamomile,  
green \$4

## DIGESTIFS

liqueurs		whisky		brandy, cognac & armagnac	
frangelico	9	glenmorangie 10yo	11	chateau chantele brandy	9
averna	9	glenmorangie reserve	19	metaxa 7* brandy	11
montenegro	9	talisker 10yr	12	hennessy vsop cognac	13
licor 43	9	johnnie walker platinum	15	tariquet armagnac 15yo	14
tia maria	9	johnnie walker blue	19	castarede armagnac 1987	18
dessert & port wines		gls	bt1		
galway pipe grand tawny (sa, nv)		10			
penfolds grandfather rare tawny (sa, nv)		14			
vasse felix cane cut cuvee (wa, 16)		11	44		
dandelion legacy pedro ximenez (sa, nv)		12	48		
domaine bellegarde cuvee (fr, 12)		13	52		

*please be advised a 15% surcharge applies on public holidays*

lunch served from 12pm to 3pm, dinner from 6pm  
limited menu available from 3-5pm

## KIDS MENU *children under 12 years*

**battered fish** with chips or  
salad \$12

**cheeseburger** with chips or  
salad \$12

**kids pasta** with passata sauce &  
parmesan \$12

**grilled barramundi** & salad \$13

**ice-cream** with strawberry,  
chocolate or caramel sauce \$7

v vegetarian | vg vegan | gf gluten free

items marked gluten-free are made  
without gluten products, however we  
cannot guarantee against cross-  
contamination with other food items, if  
you have a food allergy please notify  
one of our staff