



MARINATED ALTO OLIVES (GF,V)	10
SALTED HONEY, FENNEL & SESAME SEED FOCACCIA,	8
SYDNEY ROCK OYSTER, YUZU & CHARDONNAY MIGNONETTE (GF)	7 EA
HERVEY BAY SCALLOP, SQUID INK, JALAPEÑO SAUCE (GF)	12 EA
POTATO PAVE, HERB CREAM CHEESE & TROUT ROE (GF)	10 EA
TIGER PRAWN ROLL, CURRY MAYONNAISE	14EA
GRILLED PEPPERS, FURIKAKE, AIOLI	18
BUFFALO MOZZARELLA, ANCHOVIES, GOLDEN TOMATO, MUSTARD DRESSING (GF,V)	23
YELLOWFIN TUNA CRUDO, BLACK FIG & HARISSA (GF)	28
POTATO & YOLK RAVIOLO, BEURRE NOISETTE, HAZELNUT, PECORINO (V)	30
TAGLIOLINI, SPANNER CRAB, DASHI, BOTTARGA	35
PAPPARDELLE, PORK BELLY & DUCK SAUSAGE RAGU	34
WAGYU BAVETTE, CAPERS, CORNICHONS, CHICKEN SAUCE	46
SALAD LEAVES, CANDIED PEPITAS, MANCHEGO (V)	14
COMTE, ONION & WALNUT, CROSTINI	16
VANILLA PANACOTTA, BLACK SESAME, STRAWBERRY GRANITA	15
PAVLOVA	16

# BUSBY'S

We can cater to most special dietary requirements or allergies, please advise waitstaff.

Due to the potential of trace allergens, we are unable to guarantee completely allergy-free dining.

(gf) - gluten free (gfo) - gluten free option (v) - vegetarian (vg) - vegan.

Menus are subject to seasonal change and public holiday 15% surcharge and Sunday 10% surcharge applies.

All credit card transactions incur a 1% processing fee.

Between Monday - Saturday all groups of six (6) or more will incur a 10% service charge.