

Malted dinner roll, savoury butter	5	ea
Grilled olives, chilli, eschalot	8	
Devilled mussels	6.5	ea
Roy's cheese platter, accompaniments	26	
Daily crudo, finger lime, hot mustard	26	
Sardine escabeche, parsley butter, toast	20	
Steak tartare, Roy's sauce, "french fries"	26	
Sweet & sour beetroot, buckwheat, grape	20	
Charred zucchini, harissa, smoked yoghurt, almond	24	
BBQ cauliflower, seaweed, crispy parm	24	
Grilled market fish, anchovy sauce, red pepper, kale	46	
Roast lamb, broccolini, whipped ricotta, walnut	50	
Dinner roll ice cream, drunk cranberries	9	
Almond cake, creme fraiche ice cream, caramel	15	

## SET MENU (7+ pax ~ \$65 p/p)

**Malted dinner roll**, savoury butter (GF0)

**Grilled olives**, preserved citrus (GF.DF)

**Sardine escabeche**, parsley butter, toast  
(GF.DF0)

**Steak tartare**, Roy's sauce, "french fries"  
(GF.DF)

**Charred zucchini**, harissa, smoked yoghurt,  
almond (GF.DF0)

**Baked gnocchi**, mushroom, green peppercorn  
(GF0.DF0)

**Almond cake**, creme fraiche ice cream, caramel  
(GF)

Dishes subject to change due to seasonal  
availability

Vegetarian and vegan set menus also available  
upon request