



## Aperitif

*A pre-drink to stimulate your appetite*

<p><b>Negroni Sbagliato 20</b> Campari, Cinzano Rosso, Prosecco</p>		
	<p><b>The Cosmopolitan Double Bay 20</b> Belvedere Vodka, Grand Marnier, Cherry Heering, Cranberry, Lime</p>	
<p><b>Aperol Spritz 18</b> Aperol, Prosecco, Soda, Orange</p>		
<p><b>Belvedere Spritz 18</b> Belvedere Vodka, Prosecco, Domaine de Canton, Lime, Tonic, Cucumber</p>		
<p><b>“CHAMPAGNE IS <i>ONE OF THE ELEGANT EXTRAS IN LIFE.</i>”</b> ~ Charles Dickens</p>		
<p><b>Moët &amp; Chandon Brut Impérial Champagne NV 24</b> Champagne</p>		<p><b>Chandon Rosé Brut NV 14</b> South Australia</p>
<p><i>thecosmopolitandoublebay.com.au</i></p>		

**OYSTERS 4.5ea**

*on ice w/ mignonette, lemon & hot sauce*

Wapengo Rock,  
South Coast, NSW

St Helens Pacific,  
North East Coast, TAS

Coffin Bay Pacific,  
Eyre Peninsula, SA

Wallis Lake Rock,  
Mid North Coast, NSW

Pambula Pacific,  
South Coast, NSW

Merimbula Native Angasi 5.5ea  
South Coast, NSW

**CAVIAR SERVICE 70 / 130**

*Russian Oscietra caviar 10g / 30g, buckwheat blini, crème fraîche, chopped egg*

**CRUSTACEA**

**Baked Langoustines 26**  
Pernod butter, toasted almonds,  
shaved fennel

**Crab & Grapefruit Salad 34**  
Blue Swimmer, mango, watercress,  
pancetta, mustard dressing

**Braised Shellfish Stew 38**  
White wine, saffron & tomato  
broth, fregola, crostini, aioli

**Plateau de Fruits de Mer 65pp**  
Selection of luxe chilled seafood, sauce ravigote

**RAW**

**Scallop Ceviche 22**  
Desert limes, green chilli, lime,  
flying fish roe

**Salmon Carpaccio 19**  
Pickled beets, avocado &  
horseradish crème

**Kingfish Tonnato 21**  
Hiramasa Kingfish, tuna dressing,  
capers, green beans, quails eggs

**Crudo Misto 32**  
Tasting plate of all 3 raw dishes

**SMALL PLATES**

**Spiced Lamb Meatballs 19**  
Panisse, garlic yoghurt, sumac

**Courgette Fritti 19**  
Lightly battered zucchini flowers, salsa verde, lemon

**Beets & Chevre 17**  
Roast baby beets, crumbed chevre, frisse, candied walnuts

**Chorizo & Manchego Croquettes 18**  
Romesco aioli, lemon

**Salt & Pepper Fried Baby Squid 24**  
Garlic mayonnaise, lemon

**Chicken Liver Parfait 18**  
Port jelly, pickles, crispbread, cress

**FISH ON THE BONE**

**Charred Rainbow Trout 32**  
Cherry tomato, chilli & tamarind sauce, beaten rice

**Fish Of The Day 36**  
White wine, clams, seashore greens

**Fish For Two - Roasted Red Snapper 60**  
Fennel, thyme, garlic, salsa verde

**LARGE PLATES**

**Lightly Battered Fresh Flathead 29**  
Salted fries, caper mayonnaise, lemon

**Paella Primavera 28**  
Spring vegetables, marinated artichokes, olives

**Wild Rice & Quinoa Stuffed Aubergine 25**  
Feta, pomegranate, mint salad, tahini yoghurt

**Pan Fried Sand Whiting Fillet 34**  
Burnt butter, soft herbs, lemon

**Seared Yellowfin Tuna Salad 30**  
Witlof, tomato cheeks, beans, mustard dressing

**Chilli & Garlic Prawn Taglierini 34**  
Pan fried tiger prawns, fresh pasta, spicy  
pomodoro sauce, ripped basil, pangrattato

**LOBSTER 120**

*Served with shoestring fries & mixed leaves*

**Grilled**  
Wild garlic butter, coastal greens

**Luxe**  
Lobster bisque, caviar, Cognac

**Diavolo**  
Spaghetti, chilli, baby tomato,  
white wine, pangrattato

**MEAT**

**Crumbed Flattened Veal Cutlet 32**  
Waldorf slaw, parmesan

**Charred Steak 'Le Tigre' 34**  
250g grass-fed sirloin of beef,  
spiced dipping sauce, coriander

**350g Rib Eye on the Bone 45**  
Grain-fed, Café de Paris butter, red wine jus

**Roasted Lamb Rump 36**  
Stuffed tomato 'Provençale', black cabbage, lamb jus

**Whole Herb Roasted Chicken 45**  
Saffron marinade, shaved fennel, Romesco sauce  
*(Please allow 35-40 min)*

**Bistecca Griglia 1kg 89**  
Aged grass fed T-bone, green herb sauce, grilled lemon  
*(Please allow 35-40 min)*

**SIDES 12**

**Roast Baby Carrots**  
Goat's cheese, pistachio

**Rocket & Pear Salad**  
Aged balsamic,  
extra virgin olive oil

**Charred Broccolini**  
Baby capers, preserved lemon

**Rustic Bread Salad**  
Tomato, fennel & cucumber, herbs,  
sherry vinegar

**Spring Green Beans**  
Ricotta, mint, garlic, chilli oil

**Shoestring Fries**  
Aioli