



Aperitif

A pre-drink to stimulate your appetite

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

thecosmopolitandoublebay.com.au



OYSTERS 4.5ea*on ice w / mignonette, lemon & hot sauce*Wapengo Rock,
South Coast, NSWPambula Pacific,
South Coast, NSWWallis Lake Rock,
Mid North Coast, NSWCoffin Bay Pacific,
Eyre Peninsula, SASt Helens Pacific,
North East Coast, TASMerimbula Native Angasi 5.5ea
South Coast, NSW**CAVIAR SERVICE 70 / 130***Russian Oscietra caviar 10g / 30g, buckwheat blini, crème fraîche, chopped egg***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

SALADS & SANDWICHES**Seared Yellowfin Tuna Salad 30**Witlof, tomato cheeks, beans,
mustard dressing**Grilled Halloumi 19**Poached eggs, avocado, freekah, preserved lemon
& dukkha, toasted seeds**Smoked Salmon & Rye Tartine 22**Avocado, crème fraîche
pickled eschalots, caperberries**Cosmo Tagliata Steak Bun 25**

Sliced sirloin steak, rocket, grana, lemon aioli, fries

Almond Milk Poached Chicken Salad 24Sugar snap, green bean, pea & mint salad, ricotta,
toasted almond, lemon dressing**Supergreen Mediterranean Bowl 22**Broad bean & mint falafel, spinach hummus,
avocado, quinoa, beans, pickled cucumber, tahini**The Lobster Roll 28**Buttered lobster tail, potato, sweetcorn &
chipotle salad, crispy pancetta, jalapeno, crisps
Iceberg lettuce cup alternate bun option*Truffled Club Sandwich 24**Shredded truffle chicken mayonnaise, truffled salami,
Swiss cheese, tomato, spinach, aioli, fries**EXTRAS**

Labneh & Dukkha | Fresh Tomatoes | Buttered Coastal Greens | Hash Brown | 4ea

Avocado | Merguez Sausage | Grilled Bacon | Halloumi | Grilled Chorizo | Mushrooms | 5ea

Smoked Salmon | Smoked Trout | Almond Milk Poached Chicken | 6ea

SMALL PLATES**Spiced Lamb Meatballs 19**

Panisse, garlic yoghurt sumac

Beets & Chevre 17Roast baby beets, crumbed chevre,
frisse, candied walnuts**Salt & Pepper Fried Baby Squid 24**

Garlic mayonnaise, lemon

Charcuterie Board 22

Mixed cured meats & saucisson, pickles, mustard

Courgette Fritti 19Lightly battered zucchini flowers,
salsa verde, lemon**Chorizo & Manchego Croquettes 18**

Romesco aioli, lemon

Chicken Liver Parfait 18

Port jelly, pickles, crispbread, cress

LARGE PLATES**Braised Shellfish Stew 38**White wine, saffron & tomato broth,
fregola, crostini, aioli**Crumbed Flattened Veal Cutlet 32**

Waldorf slaw, parmesan

Chilli & Garlic Prawn Taglierini 34Pan fried tiger prawns, fresh pasta, spicy
pomodoro sauce, ripped basil, pangrattato**Lightly Battered
Fresh Flathead 29**

Salted fries, caper mayonnaise, lemon

Fish Of The Day 36

White wine, clams, seashore greens

Paella Primavera 28Spring vegetables,
marinated artichokes, olives**Pan Fried Sand Whiting Fillet 34**

Burnt butter, capers, soft herbs, lemon

Charred Steak 'Le Tigre' 34250g grass-fed sirloin of beef,
spiced dipping sauce, coriander**Plateau de Fruits de Mer 65pp**
Selection of luxe chilled seafood, sauce ravigote**SIDES 12****Roast Baby Carrots**

Goat's cheese, pistachio

Spring Green Beans

Ricotta, mint, garlic, chilli oil

Rustic Bread SaladTomato, fennel & cucumber, herbs,
sherry vinegar**Charred Broccolini**

Baby capers, preserved lemon

Rocket & Pear Salad

Aged balsamic, extra virgin olive oil

Shoestring Fries

Aioli