



NIBBLES

FRESHLY BAKED SOURDOUGH WITH SEA HERB BUTTER \$5

HOUSE MARINATED OLIVES \$8

WHITE BAIT, SALTBUSH, PEANUTS \$9

CHARCOAL BRIOCHE SLIDERS \$12.5

FRESHLY SHUCKED OYSTERS, SOY CAVIAR, FERMENTED CHILLI, VERJUICE,
WOOD SORREL \$4

ENTREES

MUSSELS, PIPES, SAFFRON CREAM, FENNEL, SHALLOTS \$16

CHILLI CRAB & PRAWN DUMPLINGS, SEA VEGETABLES \$17

TANDOORI SPICED PRAWNS, SEAWEED CREAM, MUSHROOMS \$16

GRILLED SCALLOPS, CARROT BUTTER, POMMES SOUFFLE, GARLIC
PARSLEY PUREE \$18

BROCCOLI, CAULIFLOWER, PRESERVED LEMON, BEURRE NOISETTE \$15

MAINS

CERBERUS FISH AND CHIPS, MUSHY PEAS, PETIT OF SALAD, TARTARE \$27

EYE FILLET, SWEET CORN, SILVERBEET RABE, JUS GRAS \$38

LAMB NECK RAGU, PAPARDELLE, CONFIT TOMATO, GRANA PADANO \$28

CRISPY PORK BELLY, SEA HERB FRIED RICE, PICKLES, SPICED APPLE \$29

SEARED SWORDFISH, CROQUETTES, PINEAPPLE SALSA, CAPONATA \$31

FRESH CATCH SEAFOOD RISOTTO, TOMATO, ONION, BASIL \$30

PURPLE YAM GNOCCHI, PEPPER VELOUTE, CURD, PANGRATTATO \$26



SOMETHING TO SHARE

CERBERUS SEAFOOD PLATTER \$80

SIDES

COFFEE ROASTED PUMPKIN \$8

CERBERUS GARDEN SALAD \$8

PAN FRIED GREEN BEANS, DUKKHA \$8

CHIPS, CHIPOLTE \$8

DESSERTS

SOUFFLE OF THE DAY \$17

TARTE TATIN, WINTER FRUIT, BLUE CHEESE, VANILLA \$15.5

TIRAMISU, CHOCOLATE, POLVORON, RHUBARB \$16

SELECTION OF ICE CREAMS AND SORBETS \$12

CHEESE – TRIO OF CHEESE WITH HOUSE MADE CHUTNEY AND FRUIT

BREAD \$17(60G)