



MENU



TAPAS

Saganaki (GF/V)

Dromana Bees' Honeycomb, Medjool Date & Lemon
19

Whole Grilled Garfish (2) (GF)

Charred Lemon, aioli, capers, anise herbs
26

Snails (GFO)

Garlic Butter, Chervil, Toasted Turkish Bread
19

Barramundi Wing (DF/GF)

XO Sauce, Smoked Almonds, Pomegranate
18

Bone Marrow(DF)(GF)

*Roasted Beef Bones, Caper & Parsley,
Grilled Sourdough*
21

Pork & Veal Meatballs (DF/GFO)

House-Made BBQ Sauce & Grilled Sourdough
19

Salt & Chilli Squid (DF/GF)

Flash Fried Chilli Squid, Rocket, Chilli & Aioli
22

Pork Sliders (2) (DF)

12 Hour Pulled Pork, Baby Cos & Chipotle Mayonnaise
17

Jackfruit Sliders (2) (PB)

Jackfruit, Exotic Mushroom & House-Made BBQ Sauce
19

Traditional Butter Chicken (GFO)

Warm Flatbread, Raita & Fresh Chilli
19

Duck Liver Pate (GFO)

*House-made, Potted Pate with Toasted
Focaccia & Lavosh*
16

Taco Duo (DF)

Prawn, Soft Herbs, Caper Mayo
OR
Pulled Pork, Slaw, Chipotle Aioli
OR
Flathead Tails, Cos Lettuce, Lemon Aioli
18

(6) Spicy Wings (GF)

Spiced Szechuan salt & pepper
OR
Franks "HOT" sauce, celery, sour cream, blue cheese
19

Trio of Dips (GFO)

*Hummus, Beetroot & Tzatziki
with Toasted Focaccia*
16

Freshly Shucked Oysters(DF/GF)

Single / Half / Dozen
*Finger Lime, Avruga Caviar, Salmon Roe
& Red-Wine Shallot Vinegar*
6 / 27 / 52

SIDES

Sweet Potato Fries (GF/V/PB*)

Lime chilli salt, aioli
12

Chips(GF/V/PB*)

Rosemary salt, aioli
12

Asian Greens (GF/PB)

Assorted Asian Greens, Oyster Sauce, Sesame & Chilli
14

Rocket & Pear Salad (GF/V/PBO)

Rocket, Poached PEar, Walnuts & Goats Cheese
37

LARGER PLATES

Spanish Prawns (GFO)

Chilli spiked creamy Spanish sauce, grilled sourdough
33

Half Rack Pork Ribs

Served with House Slaw & Chips

Choice of

House-Made BBQ or Maple Glaze Dry Chilli Rub
26

Chicken Linguine

Smoked Bacon, Mushroom, Parmesan, White Wine Cream Sauce.
36

Seafood Linguine

*Prawns, Mussels, Squid, White Fish, Baby Octopusin
House-Made Chilli Tomato Sauce
(Parmesan on Request)*
42

Vegan Tomato Linguine (PB)

*Chilli, Cherry Tomato, Olives, Capers,
Roasted Peppers
(Parmesan upon request)*
29

Mussels (DF/GFO)

*Dozen Organic Local Bay Mussels, Spicy Chilli Tomato Napoli,
Toasted Garlic Bread & Parmesan*
31

Flat Iron Steak (DF/GF)

*300gm Grass-Fed Beef Flat Iron Steak, Med-Rare,
Salsa Verde, Duck Fat Chats
Mustard of Choice - English, Dijon or Wholegrain*
44

FLATBREAD

Natura (GFO/PB)

*Cherry Tomato, Charred Peppers, Mushrooms,
Olives, Rocket, Chilli Jam & House-Made Napoli Sauce*
23

Prawn & Squid (GFO)

Chorizo, Peppers, Garlic Butter, Rocket, Lemon & Mozzarella
27

Margarita (GFO)

House-Made Napoli, Cherry Tomato & Mozzarella
21

Roasted Pumpkin (GFO/PBO)

Goats Cheese, Mozzarella, Garlic Butter, Rosemary & Honey
24

Si Senora (GFO)

*HChorizo, Peppers, Green Olives, Chery Tomato,
Mozzarella & Chilli Jam*
27

Deserts

Cheese Platter

*Selection of (3) cheeses, fruits,
condiments & crackers*
37

Sticky Date Pudding

with Butterscotch Sauce & Pure Cream
23

Salted Caramel Slice (GF/PB)

Berry Coulis Dressinge
19

Churos (V)

Cinnamon Sugar & Chocolate Genache
17

Gellato Cannoli

*Chocolate or Pistachio
Gelato Filled Canonoli with Espresso Dipped
Savoardi Biscuit & Chocolate Genache*
17

GF = Gluten Friendly GFO = Gluten Friendly Option V = Vegetarian PB = Plant Based

To our guests with Allergies:

We take food sensitivities and allergies very seriously. Great care is taken to address all varieties of allergies. However, you should always advise your server of any requirements and intolerances.

While we do our best to reduce the risk of cross contamination in our business, we cannot guarantee that any of our dishes or drinks are free from allergens and therefore Two Buoy or our employees cannot accept liability in this respect. If you have any severe allergies it is advised that guest assess there own level of risk to consume any of our dishes or beverages.