

# Menu

## SMALLER PLATES

### Saganaki (GF/V)

Kefalograviera, Dromana bees honeycomb, medjool date, lemon  
18

### Graze (PB)

Pickled cornichons, marinated mixed olives, focaccia, balsamic vinegar  
16

### Roasted Bone Marrow

Beef marrow roasted in bone, grilled sourdough, caper & parsley salad  
16

### Age-Mushroom Tofu (GF/PB)

Crisp tofu, clear shiitake & mirin broth, enoki, sesame  
19

### Spiced Corn (PB)

Korean gochujang chilli emulsion, nigella, leaves  
12

### Sliders (2)

Pork belly, baby cos, chipotle mayonnaise  
or  
Jackfruit, exotic mushroom, house-made BBQ (PB)  
17

### Soft Shell Crab (GF)

XO sauce, anise lychee salad, lemon & caper aioli  
23

### Chilli Salt Squid (GF)

Rocket, chilli & aioli  
20

### (6) Spicy Wings (GF)

Dry spiced Szechuan salt & pepper mix, aioli  
or  
Franks 'HOT' sauce, celery, sour cream, blue cheese  
19

### Pernod Snails

Confit garlic butter, Pernod, sour dough & snails  
12

### Reggiano Parmigiana

Rustic chunks, wheel hewn, Dromana bees honeycomb, dried apricots, sourdough  
32

## HOUSE SOURDOUGH FLATBREADS

### Natura (GF\*/PB)

Cherry tomato, charred peppers, mushroom, olives, rocket, chilli jam & house-made Napoli  
22

### Miss Piggy (GF\*)

Pork belly, scorched broccoli, mozzarella, chipotle aioli  
26

### Moroccan Chicken (GF\*)

Roasted peppers, rocket, tzatziki  
25

### Si Sinor (GF\*)

Chorizo, olives, onion, peppers, Napoli  
25

### Roasted Pumpkin (GF\*/V/PB\*)

Goat cheese\*, rosemary and honey\*  
22

## SALADS & SIDES

### Beetroot (GF/PB)

Baby beets, hummus, onion, rocket, pine nuts, balsamic  
19

### Pork & Watermelon (GF)

Watercress, pork belly, cucumber, radish, chilli & lime dressing  
19

### Rocket & Pear (GF/PB\*)

Rocket, poached pear, walnuts, whole mustard dressing & goats cheese  
19

### Sweet Potato Fries (GF/V/PB\*)

Lime chilli salt, aioli\*  
12

### Chips (GF/V/PB\*)

chips, rosemary salt, aioli\*  
11

## LARGER PLATES

Some Mains take a minimum of 20mins to prepare. During periods of high demand, it may be longer, please ask your server for more information.

### Half/Full Rack Pork Ribs (GF)

House BBQ Ribs  
OR

Maple Glazed, Sesame & Chilli Dry Rubbed Ribs

Full rack includes white bean & corn salad  
19/38

### Spanish Prawns (GF\*)

10 prawn cutlets, chilli spiked creamy Spanish sauce, grilled sourdough  
33

### Roasted Stuffed Mushroom (GF/PB)

Field mushroom, cauliflower, pumpkin, charred peppers, Romesco, smoked almonds, potato rosti, pomegranate molasses  
33

### Char Grilled Barramundi (GF)

250gm crispy skin Humpty Doo Barramundi fillet, roasted fennel, caper & lemon aioli  
42

### Mussels (GF\*)

400gm Mussels, Tomato chilli sauce, rustic baguette  
32

### 300gm Flat Iron Steak (GF)

Grass fed flat iron, medium rare, rainbow chard, duck fat chats. Mustard of your choice - English, Dijon, Wholegrain  
43

### 450gm Scotch Fillet (GF)

Grass fed scotch fillet, medium rare, confit potato, kohlrabi slaw with pink & green peppercorn sauce  
55

### Confit Duck Leg

Braised Farro (green wheat), black cabbage, broad beans, pomegranate, charred onion crumb  
38

### Crispy Chicken Breast (GF)

Thyme butter, confit garlic, grilled asparagus, Mushroom Forestry mushroom cream sauce  
36

GF

Gluten Friendly

V

Vegetarian

PB

Entirely Plant Based

**To Our Guests with Allergies:** We take food sensitivities and allergies very seriously, and great care is taken to keep allergy-causing food separate from food that does not or rarely causes allergies. However, you should **ALWAYS** advise your server of any special dietary requirements, including intolerances and allergies. Our menu includes items that use ingredients containing common food allergens such as nuts, seafood including shellfish, whey, wheat/gluten, eggs, dairy and soy. While we do our best to reduce the risk of cross-contamination in our restaurant, we **CANNOT** guarantee that any of our dishes are free from allergens and therefore neither Two Buoys nor our employees can accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. If you have any questions about ingredients, please ask to speak with a restaurant manager.

Public Holiday Incurs  
15% Surcharge



Wine dine and play by the bay