

TAPAS

SAGANAKI (V/GF) Delicious Kefalograviera Cheese Served on a Bubbling Hot Skillet topped with 'Dromana Bees' Honey, Medjool Date & Lemon	22
WARM MARINATED MT ZERO OLIVES (GF/PB) Marinated Mixed Olives, served Warm with Extra Virgin Olive Oil	12
HUMMUS (V) Hummus, Crunchy Chickpeas, Paprika, Extra Virgin Olive Oil Served with Toasted Focaccia	18
ARANCINI (4) (V) Thyme Roasted Pumpkin & Feta Arancini, Whipped Lemon Ricotta	22
SALT & CHILLI SQUID (GF/DF) Dusted in Gluten Free & Chilli Flour, Flash Fried, Rocket, Fresh Chilli, Aioli	24
FLATHEAD TAIL TACOS (2) Battered Flathead Tails, Corn Salsa, Chipotle Aioli, Fresh Chilli & Coriander served Street Style in Soft Shell Wheat Tortillas	19
CHARGRILLED GARFISH (2) (GF) Chargrilled and Butterflied Whole (Head on), Roasted Fennel, Seaweed & Chilli Butter, Grilled Lemon	33
FRESHLY SHUCKED OYSTERS (GF/DF) Plated with Sauce Mignonette (Shallots, White Pepper & Red Wine Vinegar), Fresh Lemon Wedge SINGLE 6 / HALF 29 / DOZEN 49	
PORK SLIDERS (2) (DF) 18 Hour Braised Pork, Smokey 'Fireball' Whisky BBQ Sauce, Baby Cos, Chipotle Mayo on Sesame Slider Buns	19
PORK, VEAL & CHORIZO MEATBALLS (DF/GFO) Spicy House made Smoked BBQ Sauce, Grilled Turkish Bread	23
SZECHUAN CHICKEN WINGS (6) (GF) Spicy Szechuan Salt & Pepper, Fresh Chilli, Aioli, Sesame Seeds	21
FRANKS HOT SAUCE BUFFALO WINGS (6) (GF) Buttermilk Marinated Chicken Wings, Doused in Garlic Butter and in the Original Hot Buffalo Sauce 'Franks', Celery, Sour Cream & Blue Cheese	21

KIDS

KIDS FISH & CHIPS Crispy Flathead Tails, Cherry Tomatoes, Chips, Tomato Sauce	15
KIDS CHICKEN & CHIPS (GF/DF) House Brined Chicken Breast Slices, Served Crispy, Chips, Celery Sticks, Tomato Sauce	15

LARGER PLATES

SPANISH PRAWNS (GFO) 12 King Prawns in a Chilli Spiked Creamy Spanish Sauce, Charred Sourdough	39
HALF RACK PORK RIBS (GF/DF) Slow Cooked 'Fall off the Bone' Pork Ribs, Housemade Smokey 'Fireball' Whisky BBQ Sauce, Chips, Charred Corn Cob	39
EXOTIC MUSHROOM PASTA (V) Local 'Mushroom Forestry' Exotic Mushrooms, Brandy Cream Sauce, Pappardelle Pasta, Freshly Grated Parmesan. Add Chicken \$4	38
PLANT BASED PUTTANESCA PASTA (PB/V) House-made Napoli Sauce, Chilli, Cherry Tomato, Olives, Capers, Fire Roasted Peppers, Linguine Pasta (Parmesan Cheese Upon Request)	29
DELUXE SEAFOOD LINGUINE (DF) Linguine alla Scoglio, using Curated Seafood Sourced Directly from Local Suppliers. Local Bay Mussels, Scallop, Barramundi, Whole Tiger Prawns, Peeled King Prawn Tails, Baby Octopus, Squid. Olive Oil, Garlic, Chilli, Cherry Tomatoes, Lemon (Parmesan Cheese Upon Request)	48
FISH & CHIPS Crispy Battered Flathead Fillets, Spanish Salad, Chips & Our Handmade Chunky Tartare Sauce	29
LAMB SKEWERS Marinated Lamb Skewers, Warm Beetroot, Sherry Soaked Currants & Pearl Cous Cous Salad, Mint Tzatziki	35
ROASTED EGGPLANT (PB/V) Roasted Eggplant Served In Smoking Cloche', Rustic Tomato & Capsicum Salsa, Edamame, Chickpea Herb Crumble	27
GIPPSLAND SCOTCH FILLET STEAK (GF/DFO) 250gm Southern Ranges Grass-Fed Scotch Fillet Steak SR+, Duck Fat Potatoes, Spanish Style Salad, Choice of: Peppercorn or Mushroom Sauce, Dijon, Hot English or Seeded Mustard	52

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 Buoys or our employees cannot accept liability in this respect. If you have any severe allergies it is advised that guest assess their own level of risk to consume any of our dishes or beverages.

HOUSE-MADE SOURDOUGH (PIZZA)

FLAT BREADS

NATURA (PB/GFO) Cherry Tomatoes, Fire Roasted Peppers, Mushrooms, Olives, Rocket, House-Made Napoli Sauce (No Cheese)	27
MARGHERITA (V/GFO) House-Made Napoli, Mozzarella, Oregano	25
PRAWN & SQUID (GFO) Chorizo, Fire Roasted Peppers, Garlic Butter, Mozzarella, Rocket, Lemon	29
ROASTED PUMPKIN (V /PBO/GFO) Goats Cheese, Mozzarella, Garlic Butter, Rosemary, Honey	28
THE FULL BOGAN (GFO) Juicy Pineapple, Tender Chicken, Bacon, House-made Smoked BBQ Sauce, Mozzarella, Crispy Shallots	29

SIDES & SALADS

CHIPS (GF/DF/PBO/V) Flaked Sea Salt, Aioli	12
SWEET POTATO FRIES (GF/DF/PBO/V) Lime Chilli Salt, Aioli	13
ROCKET, PEAR & GOATS CHEESE SALAD (GF/V) Walnuts, Goats Cheese, Rocket, Poached Pear, Mustard Dressing	21

DESSERTS

APPLE & RHUBARB CRUMBLE (DFO/V) Rhubarb & Apple Poached with Rose Water, Crunchy Pecan Butter Crumble, Vanilla Bean Ice Cream	18
CHURROS (5) (V) Housemade Churros, Cinnamon Sugar, Warm Chocolate Ganache Dipping Sauce	17
ETON MESS (GF/V) Individual Smashed Meringue, Fresh Cream, Berries, Chocolate Drizzle	17
AFFOGATO (GF/V) Shot of Espresso, Vanilla Bean Ice Cream, Choice of Liqueur	from 17
VANILLA BEAN ICE CREAM (GF/V) 1 Scoop	5

GF = Gluten Friendly, GFO = Gluten Friendly Option, PB = Plant Based, PBO = Plant Based Option, DF = Dairy Friendly, V = Vegetarian

Weekend Surcharge of 10% & Public Holiday Surcharge of 15% applies