

## TAPAS

<b>SAGANAKI (V/GF)</b>	22
Delicious Kefalograviera Cheese Served on a Bubbling Hot Skillet topped with 'Dromana Bees' Honey, Medjool Date & Lemon	
<b>DUCK LIVER PATE</b>	15
Duck Liver Pate, Red Wine Jelly, Crackers & Warm Focaccia	
<b>HUMMUS (V)</b>	15
Hummus, Crunchy Chickpeas, Paprika, Extra Virgin Olive Oil, served with Toasted Focaccia	
<b>ARANCINI (4) (V)</b>	22
Thyme Roasted Pumpkin & Feta Arancini, Whipped Lemon Ricotta	
<b>SNACK SIZE SALT &amp; CHILLI SQUID (GF/DF)</b> 🌶️	13
Dusted in Gluten Free & Chilli Flour, Flash Fried, Rocket, Fresh Chilli, Aioli	
<b>FLATHEAD TAIL TACOS (2)</b>	19
Battered Flathead Tails, Corn Salsa, Chipotle Aioli, Fresh Chilli & Coriander served Street Style in Soft Shell Wheat Tortillas	
<b>FRESHLY SHUCKED OYSTERS (GF/DF)</b>	
Plated with Sauce Mignonette (Shallots, White Pepper & Red Wine Vinegar) Fresh Lemon Wedge	
<b>SINGLE 6 / HALF 29 / DOZEN 49</b>	
<b>CHICKEN STRIP BAO</b>	19
XO Sauce, Pickled Carrot, Aioli, Coriander	
<b>PULLED PORK BAO</b>	19
Sesame Soy Dressing, Pickled Carrot, Aioli, Coriander	
<b>PORK, VEAL &amp; CHORIZO MEATBALLS (DF/GFO)</b> 🌶️	23
Spicy House made Smoked BBQ Sauce, Grilled Turkish Bread	
<b>SZECHUAN CHICKEN WINGS (6) (GF)</b> 🌶️	21
Spicy Szechuan Salt & Pepper, Fresh Chilli, Aioli, Sesame Seeds	
<b>FRANKS HOT SAUCE BUFFALO WINGS (6) (GF)</b> 🌶️🌶️	21
Buttermilk Marinated Chicken Wings, Doused in Garlic Butter and in the Original Hot Buffalo Sauce 'Franks', Celery, Sour Cream & Blue Cheese	
<b>MOROCCAN WINGS (6) (GF)</b> 🌶️	21
Dry Spiced Crispy Wings, Sumac Yoghurt Dip	

## KIDS

<b>KIDS FISH &amp; CHIPS</b>	15
Crispy Flathead Tails, Cherry Tomatoes, Chips, Tomato Sauce	
<b>KIDS CHICKEN &amp; CHIPS (GF/DF)</b>	15
House Brined Chicken Breast Slices, Served Crispy, Chips, Celery Sticks, Tomato Sauce	
<b>KIDS LINGUINE PASTA</b>	15
House Made Napoli Sauce or Butter (Parmesan Cheese on Request)	



## LARGER PLATES

<b>SPANISH PRAWNS (GFO)</b> 🌶️🌶️	39
King Prawns in a Chilli Spiked Creamy Spanish Sauce, Charred Sourdough	
<b>HALF RACK PORK RIBS (GF   DF)</b>	39
Slow Cooked 'Fall off the Bone' Pork Ribs, House-made Smokey BBQ Sauce, Chips, Charred Corn Cob	
<b>GIPPSLAND SCOTCH FILLET STEAK (GF   DFO)</b>	52
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	
<b>EXOTIC MUSHROOM PASTA (V)</b>	38
Local 'Mushroom Forestry' Exotic Mushrooms, Cream Sauce, Parppardelle Pasta, Freshly Grated Parmesan Add Chicken \$4	
<b>PLANT BASED PUTTANESCA PASTA (PB   V)</b>	29
House-made Napoli Sauce, Chilli, Cherry Tomato, Olives, Capers, Fire Roasted Peppers, Linguine Pasta (Parmesan Cheese upon request)	
<b>BARRAMUNDI FILLET (GF)</b>	44
250g Crispy Skinned Fillet, Roasted Fennel, Seaweed & Chilli Butter	
<b>PORT PHILLIP BAY MUSSELS</b>	32
Saffron Cream Sauce, Toasted Focaccia, Approx. 16-18 Shells	
<b>FISH &amp; CHIPS</b>	29
Crispy Battered Flathead Fillets, Spanish Salad, Chips and Our Handmade Chunky Tartare Sauce	
<b>SQUID &amp; CHIPS</b>	27
Salt & Chilli Squid, Flash Fried, Chips & Spanish Style Salad, & our Handmade Chunky Tartare Sauce	
<b>CHAR-GRILLED LAMB BACKSTRAP</b>	35
Marinated Lamb, Warm Beetroot, Sherry Soaked Currants & Pearl Cous Cous Salad, Mint Tzatziki	
<b>CHICKEN BREAST, SKIN ON (GF)</b>	36
Crisp Skin, Roasted Potato, Market Greens, Champagne & Mustard Cream Sauce	

### 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

<b>NATURA (PB   GFO)</b>	27
Cherry Tomatoes, Fire Roasted Peppers, Mushrooms, Olives, Rocket, House-Made Napoli Sauce (no cheese)	
<b>MARGHERITA (V   GFO)</b>	25
House-Made Napoli, Mozzarella, Oregano	
<b>PROSCIUTTO (GFO)</b>	29
Garlic Butter Base, Parmesan, Pinenuts, Balsamic Glaze, Rocket	
<b>ROASTED PUMPKIN (V   GFO)</b>	28
Goats Cheese, Mozzarella, Garlic Butter, Rosemary, Honey	
<b>THE FULL BOGAN (GFO)</b>	29
Juicy Pineapple, Tender Chicken, Bacon, House-made Smoked BBQ Sauce, Mozzarella, Crispy Shallots	

## SIDES & SALADS

<b>CHIPS (GF   DF   PBO   V)</b>	12
Flaked Sea Salt, Aioli	
<b>MASHED POTATO (GF)</b>	12
Mashed Potato, Garlic Butter, Chives	
<b>SEASONAL GREENS (PB   GF)</b>	14
Market Fresh Greens, Slivered Almonds, Extra Virgin Olive Oil	
<b>ROCKET, PEAR &amp; GOATS CHEESE SALAD (GF   V)</b>	21
Walnuts, Goats Cheese, Rocket, Poached Pear, Mustard Dressing	

## DESSERTS

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

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