

TAPAS

SAGANAKI (V/GF) Delicious Kefalograviera Cheese Served on a Bubbling Hot Skillet topped with 'Dromana Bees' Honey, Medjool Date & Lemon	22
ARANCINI (4) (V) Roasted Pumpkin & Goats Cheese, sumac yoghurt	22
SALT & CHILLI SQUID (GF/DF) SNACK SIZE FULL SIZE Dusted in Gluten Free & Chilli Flour, Flash Fried, Rocket, Fresh Chilli, Aioli	13 24
SOFT SHELL TACOS (2) Corn & Bean Salsa, Chipotle Mayo, Fresh Chilli & Coriander. Choose From: Flathead Tails Pulled Pork Jack Fruit (plant based)	19
FRESHLY SHUCKED OYSTERS (GF/DF) SINGLE 6 / HALF 29 / DOZEN 49 Red Wine Mignonette & Fresh Lemon Wedge	
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, Garlic Butter and in the Original Buffalo Sauce 'Franks' Sour Cream, Blue Cheese Option	21
MOROCCAN WINGS (6) (GF) Dry Spiced Crispy Wings, Sumac Yoghurt Dip	21
HUMMUS (V) Hummus, Crunchy Chickpeas, Paprika, Extra Virgin Olive Oil, served with Toasted Focaccia	15
PORK, VEAL & CHORIZO MEATBALLS (DF/GFO) Spicy House made Smoked BBQ Sauce, Toasted Turkish Bread	23

*Available from Thursday 5pm - Sunday

FLATBREADS

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

*Available from Thursday 5pm - Sunday

FOR THE 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, Cherry Tomato, Tomato Sauce	15
KIDS LINGUINE PASTA House Made Napoli Sauce or Butter (Parmesan Cheese on Request)	15
KIDS VANILLA ICE CREAM	4

INTRODUCING A HEALTHY NEW DINING EXPERIENCE



COOKED YOUR WAY ON THE STONE

FOR THE FULL HOT ROCKS MENU PLEASE TURN OVER

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.

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

LARGER PLATES

SPANISH PRAWNS (GFO) 12 King Prawns in a Chilli Spiked Creamy Spanish Sauce, Toasted Sourdough	39
HALF RACK PORK RIBS (GF DF) Slow Cooked 'Fall off the Bone' Pork Ribs, House-made Smokey BBQ Sauce, Chips, Charred Corn Cob	39
EXOTIC MUSHROOM PASTA (V) Exotic Mushrooms, Cream Sauce, Pappardelle Pasta, Fresh Parmesan	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
PORT PHILLIP BAY MUSSELS Saffron Cream Sauce, Toasted Focaccia, Approx. 16-18 Shells	32
FISH & CHIPS Crispy Battered Flathead Fillets, Spanish Salad, Chips & House-made Chunky Tartare Sauce	29
SQUID & CHIPS Salt & Chilli Squid, Chips, Spanish Salad & House-made Tartare Sauce	27
CLASSIC CHEESE BURGER Beef Patty, American Cheese, Caremalised Onion & Smokey Tomato Relish & Supa Crunch Chips	25

SIDES

CHIPS (GF DF PBO V) Flaked Sea Salt, Aioli Option	10	ROCKET, PEAR & GOATS CHEESE SALAD (GF V) Walnuts, Goats Cheese, Rocket, Poached Pear, Mustard Dressing	21
MASHED POTATO (GF) Mashed Potato, Garlic Butter, Chives	10	GREEK SALAD Cos Lettuce, Tomato, Onion, Cucumber, Olives, Feta Cheese, House Dressing	18
SEASONAL VEGIES (PB GF) Roasted Vegetables, Slivered Almonds, Extra Virgin Olive Oil	12		

DESSERTS

APPLE & RHUBARB CRUMBLE (DFO V) Rhubarb & Apple Poached with Rose Water, Crunchy Pecan Butter Crumble, Vanilla Bean Ice Cream	18
CHURROS (5) (V) House-made 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 Frangelico Baileys Butterscotch Schnapps Amaretto Cointreau Kahlua Licor43	from 17
VANILLA BEAN ICE CREAM (GF/V) 1 Scoop	5

SET STONES MEALS

SOUVLAKI

44



Lamb Two Ways
Premium Lamb Back Strap 100gm,
2 x LambKofta Skewers, served with Greek Salad,
Warm Tortilla's & Tzatziki

CHICKEN BREAST

32



Sous Vide Chicken Breast to Reverse Sear on
Stone, Rosemary Chat Potatoes & Champagne
Mustard Cream Sauce

VEGETARIAN PLANT BASED

28



70 grams Firm Tofu Batons accompanied by
Mushrooms, Capsicum & Cauliflower Steak served
with Sesame Soy Dipping Sauce

SEAFOOD GRILL

46



Mixed Seafood, Barramundi, Baby Octopus,
6 Prawns on skewers, accompanied by
Zucchini, Capsicum & Tomato Skewer served with
Housemade Tatare Sauce

CONDIMENTS

EXTRA CONDIMENTS 2

Aioli	Seeded Mustard
BBQ Sauce	Hot English Mustard
Cocktail Sauce	Dijon Mustard
Tomato Sauce	Chipotle Aioli
Franks Hot Sauce	Vegan Mayonnaise

www.twobuoys.com.au



IT'S AN EXPERIENCE NOT JUST A MEAL

ABOUT TWO BUOYS HOT ROCKS

Here at Two Buoys we will continue to serve a great range of Tapas and plated main meals. With the addition of Two Buoys Hot Rocks we can now expand our menu options to offer additional meals.

In the traditional cooking of most proteins to order, especially steak, it's fair to say that customers have many varied requirements and likings, and the product results can often be subjective. Two

Buoys Hot Rocks ensure you will enjoy a freshly grilled meal specifically to your personal taste. The quick searing of the product at high temperature locks in the natural flavours without the use of any oils or fats delivering a healthy and delicious hot meal.

WHAT ARE HOT ROCKS

The method of cooking on stone / rocks can be traced back to the ancient Egyptians and Vikings. Hot Rocks have refined and perfected this ancient method into a modern-day interactive dining experience. The Volcanic stones are heated in a special oven for period of 6-8 hours and are then placed into specially designed stoneware plates, which are able to withstand the 450°temperature. A small amount of sea salt flake is sprinkled over the hot rock before the choice of meal is placed onto the rock. The sea salt flake accentuates the original flavour and also stops the meal from excessively sticking to the hot rock.

WHAT TO EXPECT

Your choice of (Meat, Seafood, Chicken etc.) is then placed on the hot rock where it is sealed, locking in the nutrients and juices. It is then placed before you at the table. You can slice portions off and sear them on the stone as you cut and eat. The food continues to cook while you eat, thus, making your last bite as hot as the first.

DO NOT UNDER ANY CIRCUMSTANCES TOUCH THE STONE, ALLOW CHILDREN TO TOUCH THE STONE, ATTEMPT TO REMOVE THE STONE, POUR WATER OR FLUID ON THE STONE, POUR ANY SAUCE ON THE STONE

BUILD YOUR OWN STONE CHOOSE A STONE, PROTEIN, SIDES AND SAUCE

STANDARD Includes Hot Stone, choice of sauce and 1 side	12
DELUXE Includes Hot Stone, choice of sauce and 2 sides	18

CHOOSE YOUR PROTEIN

200g Porterhouse Oakdale Black Angus Gippsland Grass-fed	25
200g Rump Cap (Picanha) Southern Ranges Grass-fed MB4+	36
200g Eye Fillet Oakdale Black Angus Gippsland Grass-fed	44
250g Pork Scotch Fillet Sous Vide to Reverse Sear on Stone	21
250g Barramundi Fillet Humpty Doo	32

CHOOSE YOUR SIDES EXTRA SIDES 9

Chips	Baby Beetroot & Feta
Garlic Mashed Potato	Charred Buttered Corn
Chat Potatoes, Rosemary Salt	Seasonal Vegetables

ADD YOUR SAUCE EXTRA SAUCE 4

Confit Garlic Butter	Tzatziki
Pink & Green Peppercorn	Sesame Soy
Creamy Creamy Mushroom	Housemade Tartare
Smokey Cowboy Butter	Champagne Mustard Cream

ADD TO YOUR MEAL EACH 9

3 x Zucchini, Capsicum, Cherry Tomato Skewers	1 x Prawn Cutlets Skewer (3 prawns)
2 x Lamb Kofta skewers	Small Greek Salad
2 x Baby Octopus	Small Spanish Salad