

## 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>ARANCINI (4) (V)</b>	23
Roasted Pumpkin & Goats Cheese, Sumac Yoghurt	
<b>SALT &amp; CHILLI SQUID (GF/DF)</b>	25
Dusted in Gluten Free & Chilli Flour, Flash Fried, Rocket, Fresh Chilli, Aioli	
<b>SOFT TACOS (2)</b>	19
Corn & Bean Salsa, Chipotle Mayo, Fresh Chilli & Coriander. Choose From: Flathead Tails   Pulled Pork   Jack Fruit (plant based)	
<b>FRESHLY SHUCKED OYSTERS (GF/DF)</b>	SINGLE 6 / HALF 29 / DOZEN 49
Red Wine Mignonette & Fresh Lemon Wedge	
<b>BLUE FIN TUNA SASHIMI</b>	23
Seaweed Salad, Soy Sesame Dressing, Wasabi, Salmon Roe	
<b>CHARCUTERIE PLATE</b>	27
Prosciutto, Antipasti Mix, Warm Focaccia, Cornichons, Baba-Ganoush	
<b>SZECHUAN CHICKEN WINGS (6) (GF)</b>	22
Spicy Szechuan Salt & Pepper, Fresh Chilli, Aioli, Sesame Seeds	
<b>FRANKS HOT SAUCE BUFFALO WINGS (6) (GF)</b>	22
Buttermilk Marinated Chicken Wings, Garlic Butter and in the Original Buffalo Sauce 'Franks' Sour Cream, Blue Cheese Option	
<b>MOROCCAN WINGS (6) (GF)</b>	22
Dry Spiced Crispy Wings, Sumac Yoghurt Dip	

## FLATBREADS

<b>CONFIT GARLIC &amp; CHEESE FLATBREAD</b>	25
<b>MARGHERITA (V   GFO)</b>	28
House-Made Napoli, Bocconcini, Mozzarella, Oregano	
<b>ROASTED PUMPKIN (V   GFO)</b>	29
Goats Cheese, Mozzarella, Garlic Butter, Rosemary, Honey	
<b>NATURA (PB   GFO)</b>	29
Cherry Tomatoes, Fire Roasted Peppers, Mushrooms, Olives, Rocket, House-Made Napoli Sauce (no cheese) Add Cheese + 4.0	
<b>PROSCIUTTO (GFO)</b>	30
Garlic Butter Base, Parmesan, Pinenuts, Balsamic Glaze, Rocket	
<b>THE FULL BOGAN (GFO)</b>	30
Juicy Pineapple, Tender Chicken, Bacon, House-made Smoked BBQ Sauce, Mozzarella, Crispy Shallots	

## FOR THE KIDS

<b>KIDS FISH &amp; CHIPS</b>	19
Crispy Flathead Tails, Celery, Chips, Tomato Sauce	
<b>KIDS CHICKEN &amp; CHIPS (GF/DF)</b>	19
House Brined Chicken Breast Slices, Served Crispy, Chips, Celery, Tomato Sauce	

All kids meals include a Bulla vanilla choc bar



IT'S AN EXPERIENCE NOT JUST A MEAL

## SET STONE MEALS

<b>LAMB BACKSTRAP</b>	46
200g Premium Lamb Backstrap, Greek Salad, Warm Tortillas & Tzatziki	
<b>CHICKEN BREAST</b>	36
Sous Vide Chicken Breast to Reverse Sear on Stone, Rosemary Chat Potatoes & Champagne Mustard Cream Sauce	
<b>PLANT BASED</b>	31
Eggplant, cherry Tomato, Tofu, Cauliflower Steak, Baba-Ganoush, Smokey Tomato Relish, side of Mixed Leaves and Mustard Dressing	
<b>BARRAMUNDI</b>	46
250g Barramundi Fillet, Citrus Butter Sauce, Beetroot & Feta Salad, Fresh Lemon	
<b>SEAFOOD EXPERIENCE</b>	140
On Stone: Barramundi, Prawns (6), Baby Octopus. Served With: Sashimi, Oysters (6), Seaweed Salad, Wasabi, Red Wine Mignonette, Coleslaw, Beer Battered Flathead fillets, Chips, Tartare & Citrus Butter Sauce	

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## BUILD YOUR OWN STEAK STONE

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

## CHOOSE YOUR STEAK

<b>200g Porterhouse</b>	29
Oakdale Black Angus Gippsland Grass-fed	
<b>400g Porterhouse</b>	53
Oakdale Black Angus Gippsland Grass-fed	
<b>200g Rump Cap (Picanha)</b>	38
Southern Ranges Grass-fed MB4+	
<b>200g Eye Fillet</b>	46
Oakdale Black Angus Gippsland Grass-fed	

## CHOOSE SIDE , CHOOSE SAUCE

Chat potatoes	Confit Garlic butter
Chips	Peppercorn
Baby beetroot salad	Creamy Mushroom
Charred corn	Smokey Cowboy butter
Coleslaw	Champagne Mustard cream
Greek Salad	Tzatziki
	House Made tartare

## F1 WAGYU STONE

<b>200g Aura Wagyu Porterhouse</b>	110
Choose two sides and one sauce	

Aura Wagyu is hand-selected from New Zealand and raised on lush pastures before transitioning to a carefully crafted bespoke blend of local barley for a minimum 300 days. These cattle enjoy an open feeding environment and freely roam.

The result is a Wagyu that is not only extraordinary in flavour but also in texture. Aura Wagyu offers a soft, buttery flavour with exceptional tenderness.



## LARGER PLATES

- SPANISH PRAWNS (GFO)** 🌶️🌶️ 39  
12 King Prawns in a Chilli Spiked Creamy Spanish Sauce, Toasted Sourdough
- PORT PHILLIP BAY MUSSELS** 33  
Tomato Napoli with Chilli, Capers, Confit Garlic & Roasted Peppers, Toasted Focaccia (Approx. 16-18 Shells)
- BEEF TORTELLINI** 29  
Beef Filled Tortellini, House-made Napoli, Cherry Tomato, Olives, Roasted Peppers, Freshly Grated Parmesan Cheese
- VEGETARIAN RAVIOLI (V)** 27  
Spinach & Ricotta Ravioli, House-made Napoli, Cherry Tomato, Roasted Peppers, Olives, Rocket, Freshly Gated Parmesan Cheese
- FISH & CHIPS** 30  
Crispy Battered Flathead Fillets, Spanish Salad, Chips & House-made Chunky Tartare Sauce
- SQUID & CHIPS** 33  
Salt & Chilli Squid, Chips, Spanish Salad & House-made Tartare Sauce
- CLASSIC CHEESE BURGER** 28  
Beef Patty, American Cheese, Caramalised Onion & Smokey Tomato Relish & Supa Crunch Chips

## SIDES & SALADS

- CHIPS (GF | DF | PBO | V)** 10  
Flaked Sea Salt,. Add Aioli + 2.0
- CHICKEN & PINEAPPLE SALAD** 26  
Warm Chicken Breast Slices, Cos Lettuce, Fire Roasted Capsicum, Pineapple Pieces, Sweet Chilli Aioli Dressing
- ROCKET, PEAR & GOATS CHEESE SALAD (GF | V)** 21  
Walnuts, Goats Cheese, Rocket, Poached Pear, Mustard Dressing
- GREEK SALAD** 18  
Mixed Leaves, Tomato, Onion, Cucumber, Olives, Feta Cheese, House Dressing
- COLESLAW** 16  
Fine Sliced Cabbage, Sherry Soaked Currants, Carrot, Sunflower Seeds, Lemon Dressing
- BEETROOT & FETA** 16  
Diced Baby Beetroot, Feta, Red Onion, Mixed Leaves, House Dressing
- WARM PRAWN & CHORIZO** 28  
King Prawn Cutlets, Sliced Chorizo, Roasted Peppers, Toasted Chickpea, Mixed Leaves, Mustard Dressing

## DESSERTS

- APPLE & RHUBARB CRUMBLE (DFO | V)** 19  
Rhubarb & Apple Poached with Rose Water, Crunchy Pecan Butter Crumble, Vanilla Bean Ice Cream
- CHURROS (5) (V)** 18  
House-made Churros, Cinnamon Sugar, Warm Chocolate Ganache Dipping Sauce
- ETON MESS (GF/V)** 18  
Individual Smashed Meringue, Fresh Cream, Berries, Chocolate Drizzle
- AFFOGATO (GF/V)** from 17  
Shot of Espresso, Vanilla Bean Ice Cream, Choice of Liqueur Frangelico | Baileys | Butterscotch Schnapps | Amaretto | Cointreau Kahlua | Licor43
- VANILLA BEAN ICE CREAM (GF/V) - 2 Scoop** 10
- PISTACHIO, COFFEE & CHOCOLATE (V)** 18  
Savoardi, Vanilla Bean Ice Cream, Chilled Little Rebel Coffee, White Chocolate Crumble, Chocolate Crisp, Pistachio

## LOVED DINING WITH US?

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### 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

Please note that our Aioli & Mayonnaise do contain egg.

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

## FOLLOW US

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Great Food, Good Times  
Unbeatable Cocktails

Welcome to Two Buoys we strive to make your time with us an experience you will enjoy.

Please understand during peak periods it may not be possible to have all meals arrive at the same time

We have a diverse large menu and encourage larger groups to engage in share style dining , please speak with your server to manage the best outcome for your needs.

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