
AFTERNOON MENU 2:30PM TO 5:30PM

Oysters shucked to order (gf) Natural with lemon & lime or chardonnay chilli jelly	4/4.5
Potatoes WA royal blue, fried, porcini salt, parmesan, chives (v)	12

SHARE BOARDS

Odyssea Tasting Board	34
Brussel Sprouts, pan fried, creamy tonnato dressing, chervil & roasted anchovy salt Pumpkin, sweetcorn & spring onion fritters, pimento, lime Tasmanian salmon, wild rice & nori crust, sweet wasabi, soy, ginger Karaage Japanese fried chicken, kewpie mayo Feta cheese whip, Lavosh & grissini Citrus infused olives	
Seafood Board	39
Aleppo peppered fried squid Fried Korean spiced WA prawns, sticky rice, coriander, chilli, lemon Crispy Fremantle whitebait, lime Shark Bay Scallops (2) caramelised miso eggplant, crispy Margaret river tempeh Tasmanian salmon, wild rice & nori crust, sweet wasabi, soy, ginger	
Cheese Board , Daily selection of today's hard and soft cheese with house lavosh, crackers and condiments	26

BAO BASKETS 4 PILLOW-SOFT STEAMED BUNS

Crispy fried five-spice chicken , Szechuan pepper mayonnaise, pickled carrot salted cucumber, coriander & spring onion	26
BBQ pork belly , Kewpie mayonnaise, daikon kimchi, salted cucumber coriander & spring onion	26
	add an extra \$6.5 each gf=gluten free, v=vegetarian

APERITIF TIME

Cocktail of the day	/
Ask your waitstaff about it	
Blood Orange Collins	16
Beefeater Gin, Averna, Blood Orange, Lemon, Soda	
Aphrodite G&T	16
Beefeater Gin, Italicus Rosolio, Cinzano 1757 White Vermouth, Mediterranean Tonic, Lime	
Mandarin & Coconut Margarita	19
Barrel Aged Coconut 1800 tequila, Cointreau, Fresh mandarin, Agave syrup, Lime	
Cast Away	19
Goslings Rum, Pineapple, Coconut, Amaretto Di Saronno, Angostura, Lime	