

FOOD MENU

## SMALL PLATES

House Bread – Labneh – Herb Oil	15
Pacific Plate Oysters – Served Natural – Jalapeno Mignonette	
Single \$8 – 1/2 Doz \$46 – Doz \$90	
Ceviche Tuna Tacos – Truffle – Coriander – Avocado - Chilli	21
Lamb Skewer Flat Bread – Chermoula Yoghurt – Cucumber & Mint Salsa	16
Moreton Bay Bug Roll – Brioche Bun – Avocado – Harissa – Jalapeno Salsa	26
Buratta – Mojete – Preserved Lemon – Dill – Served With House Bread	28
Black Angus Eye Fillet Tartare – Quail Yolk – Crisps	34
Charred Baba Ganoush - Wafers – Smoked Tomato – Labneh – Spiced Chickpea	26
Double Crispy Chicken Tenders – Spiced Buttermilk – Paradiso Aioli	26
LARGE PLATES	
LARGE PLATES  Crispy Skinned Barramundi – Green Olive – Parsley – Smoked Almond – Currants	44
	44 32
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## DESSERT

Chocolate Hazelnut Filled Churros	14
Tiramisu – Biscoff – Dulce De Leche	20
Affogato – Irish Cream Ice Cream	20
- Choice of Baileys, Frangelico or Bookies Macadamia Liqueur	

## SHARE TABLE/ BANQUET

## Hyde Favourites

\$99pp min 2

House Bread - Labneh - Herb Oil

Pacific Plate Oysters - Served Natural - Jalapeno Mignonette

Ceviche Tuna Tacos - Truffle - Coriander - Avocado - Chilli

Lamb Skewer Flat Bread - Chermoula Yoghurt - Cucumber & Mint Salsa

Portuguese Chicken - Charred Pineapple

Mediterranean Veg

Tiramisu - Biscoff - Dulce De Leche