

MENU

STARTERS

TOASTED GARLIC FOCACCIA (DF)	11
Confit garlic & rocket	
APPELLATION OYSTERS (GF, DF)	4.5ea
Champagne mignonette	
AUSTRALIAN ALTO MISTO	10
OLIVES (GF, DF)	
SZECHUAN PEPPER SPICED SQUID (DFo)	19
Lemon aioli	
CHICKEN LIVER PATE (GFo)	18
Port Jelly, herb salad & crisp bread	
BURRATA & VINCOTTO MARINATED	19
HEIRLOOM TOMATO (V, GF)	
add Serrano ham +8	
SOFT SHELL CRAB TACO (DF)	24
Pico de gallo, jalapeño & guacamole	
BLACK BEAN TACO (GF, DF, V)	18
Pico de gallo, jalapeño & guacamole	

SIDES

FRIES (DF, V)	11
GREEN BEANS (GF, DF, V)	12
Confit garlic	
ROCKET & PARMESAN SALAD (GF, V)	12

MAINS

MARKET FISH (DFo)	M.P
Chips, herb salad & tartare	
ORCHETTE (V, VGo, DFo)	26
Olives, capsicum, basil, artichoke, Napoli sauce & stracciatella	
STEAK FRITES (DFo)	33
250g sirloin, french fries, rocket & Customs House butter	
CHARGRILLED CHICKEN SALAD (GF)	26
Watercress, peas, mint, dill, parmesan & lemon dressing	

BOARDS

CHARCUTERIE BOARD (GFo)	36
Selection of 4 meats, cornichons & grissini	
CHEESE BOARD (GFo)	24
Lavosh, muscatel & quince paste	
ANTIPASTO BOARD (GFo)	26
Olives, roast capsicum, marinated feta, chargrilled zucchini, hummus, balsamic onion & grissini	

BURGERS

Available 12 - 3pm
Gluten Free Burger Bun +5

WAGYU BEEF BURGER	22
Aged cheddar, lettuce, tomato, pickle & special sauce	
BLACK BEAN BURGER (V, VGo)	19
Lettuce, tomato, saffron aioli & pickle	

CUSTOMS

• HOUSE HOTEL •

