

ENTREE

Ceviche of Kingfish with shiso dressing, daikon radish and chervil sesame seeds (GF)	\$18
Prawn cocktail, poached tiger prawns, baby cos lettuce and Marie Rose sauce (GF)	\$19
Beetroot cured Salmon, mustard dressing, watercress salad, dark rye croutons	\$18
Salt & pepper squid with garlic aioli, fried parsley, chili salt	\$19

SALADS

ADD GRILLED CHICKEN OR SMOKED SALMON OR POACHED KING PRAWNS - \$5.00 EACH

Classic Caesar salad, baby cos lettuce, crispy bacon, sourdough croutons, soft boiled egg	\$21
'Our Signature' Grilled chicken, haloumi and avocado salad with cucumber, cherry tomato, mixed leaves & mustard vinaigrette (GF)	\$25
Sashimi Salad - Tuna and salmon with avocado, shaved cabbage slaw, bean shoots, pickled cucumber and sesame (GF)	\$26
Target radish, radicchio lettuce, sugar snap peas, celery leaf, toasted barley, ricotta salata with tarragon pesto dressing (V)	\$23

BURGERS

Aussie Burger - Grass fed beef, cheese, smoky bacon, tomato, beetroot, pickle, lettuce and our burger sauce on a toasted milk bun	\$21
Southern style crispy chicken, chipotle aioli, cabbage slaw and tomato on a toasted milk bun	\$22
Char grilled Sword fish burger, baby cos lettuce, cabbage slaw with lime and coriander, tartare sauce on a toasted milk bun	\$23
Char grilled scotch fillet steak, caramelized onion, horseradish crème fraiche, lettuce and tomato on toasted Turkish bun	\$22

MAIN

Beer battered salt water Barramundi with thick cut chips, mixed leaf salad and tartare sauce	\$26
Panko crumbed chicken schnitzel, thick cut chips, shaved fennel & cabbage slaw and aioli	\$26
Grass fed Scotch fillet steak with cabernet jus, grain mustard, thick cut chips, mixed leaf salad	\$32

SEAFOOD

Sydney Rock oysters, served natural with fine chardonnay vinegar and eschalot (GF)	\$4 each
Pot of Kinkawooka mussels with a cream based sauce of braised leek, thyme and cracked pepper served with toasted sour dough	\$32
Grilled fish of the day served with chunky chips, mixed leaf salad and Spring herb butter sauce	\$32

PIZZA (GF AVAILABLE \$2)

Margherita - Bocconcini, mozzarella, roast cherry tomato and fresh basil (V)	\$16
Quattro salumi - Smoked chorizo, sopressa, prosciutto, roast capsicum and provolone	\$19
Chicken Arugula - Char grilled chicken, goats cheese, caramelised onion, pine nuts and fresh rocket	\$17
Mediterranean vegetable - Grilled eggplant, roast capsicum, zucchini and cherry tomatoes (V)	\$18

TO SHARE

Antipasto Platter - Sopressa, prosciutto, grilled Italian sausage, marinated olives, grilled eggplant, cherry tomatoes and bocconcini, fried mozzarella and toasted sour dough with garlic butter	\$28
Half Kilo of cooked Tiger prawns with roast tomato chipotle aioli and lemon (GF)	\$40
Cold Seafood platter - Sydney rock oysters, King Tiger prawns, blue swimmer crab salad, sliced smoked salmon, Wakame seaweed salad with sauce Marie Rose and lemon (GF)	\$70
Hot Seafood platter - Beer battered barramundi, salt and pepper dusted squid, grilled Queensland prawns with garlic butter, steamed mussels in a leek, thyme and cracked pepper sauce, tartare sauce and lemon	\$70

SIDES

Thick cut chips with aioli and tomato relish (V)	\$9
Crunchy sweet potato wedges with sour cream and sweet chilli (V)	\$11
Radicchio, fine aged pecorino and balsamic dressing (V) (GF)	\$9
Garlic pizza with garlic and herb butter, bocconcini mozzarella (V)	\$9

DESSERT

Eton Mess - Fresh berries with Chantilly cream, vanilla bean meringue, almond praline crunch (GF)	\$13
Classic apple pie with cinnamon ice cream and crème Anglaise	\$13