

NO Split Bills Items subject to availability & change without notice 10% surcharge applies on Public Holidays



SCAN QR
INSTANT MEMEBERSHIP
INSTANT DISCOUNTS

BREAD

	V	М
Tomato Bruschetta on baguette, parmesan cheese & aged balsamic	12.2	10.9
Honey, Chilli, Cheese bread on Turkish bread	9.9	7.9
Garlic Bread on soft white roll	6.9	4.9
Trio of Dips Taramasalata, hummus, tzatziki served with toasted Tu	18.9 rkish	17.5

Any dietary requirements please inform your waiter

bread

ENTRÉE

		V	M
Oysters	1/2 Doz	35.5	29.9
Choice of Natural, Mornay, Kilpatrick or I	Mixed 1 Doz	59.9	55.9
Chilled Tiger Prawns 1/2kg GF		36.5	32.5
Served with cocktail sauce			
Alaskan King Crab & Prawn Stack		27.9	24.9
Avocado mousse, flying fish roe, black se	esame & sea salt tuile		
Seared Queensland Scallops GF		27.9	24.9
Celeriac puree with chorizo & roast caps	sicum salsa		
Roast Pumpkin Salad GF		25.5	22.9
Quinoa, toasted hazelnuts, cherry tomat	o, feta cheese, pepita	s&	
green goddess dressing			
Lamb Souvlaki		27.5	23.9
Served with pita bread, tabouli & tzatziki			
Chicken Souvlaki		23.2	18.9
Served with pita bread, tabouli & tzatziki			
Tiger Prawn Tacos		23.5	21.9
Panko crumbed prawns, slaw, pickled or	nion & sriracha mayo		
Pumpkin Arancini		19.5	16.9
Stuffed with brie & served with aioli			
Roasted Beetroot Salad GF VEG VGR		19.9	17.9
Tomato, mesclun leaves, pomegranate,	feta cheese, candied		
walnuts, whipped beetroot mascarpone	& molasses dressing		
Grilled Octopus GF		26.5	24.9
Confit fennel puree, sicilian olives, toma	to & dill oil		
Fried Calamari Rings Available in main siz	ze add \$7	22.5	18.9
Crumbed calamari rings with tartare sau	ıce		

MAINS

		V	М	
Grilled Barramundi Fillet GF		38.5	33.9	
Crushed potatoes, broccolini, semi dried tomato & dill pi	ckle may	/0		
Western Australia Rock Lobster	whole	83.9	71.9	
Choice of Mornay, Garlic Butter or Natural	Half	48.9	41.9	
Served with chips & Greek salad				
Chilli Prawn & Crab Linguini		38.5	34.9	
Tiger Prawn cutlets & blue swimmer crab meat in a chilli	napoleta	ana sauce)	
Seafood Saffron Risotto GF		39.5	35.9	
Barramundi, prawns, vongole, mussels, fresh tomato & pa	arsley			
Roasted Pork Striploin GF		34.9	31.9	
Crushed garlic potato, celeriac puree, broccolini, brusse	sprouts	& gravy		
Lamb Ragu Rigatoni		34.9	30.9	
Slow cooked lamb in red wine & tomato sauce with grand	a pangra	ttato		
Mushroom Risotto GF VEG VGR		29.2	26.2	
Portobello mushrooms, spinach, chives, crème fraiche &	grana pa	adano		
Giant Pork Ribs DF	Full Rack	64.9	59.9	
Slow cooked & basted in BBQ sauce served with chips	Half Rack	41.9	37.9	
Grilled Chicken Supreme GF		31.9	27.9	
Crushed rosemary potatoes, sautéed silverbeet, baby carrot & gravy				
Beer Battered Fish		29.9	26.9	
Served with chips, salad & tartare sauce				
Roasted Lamb Rump GF		34.9	31.9	
Served Medium - Mashed potato, sautéed spinach, baby	carrot &	red wine	e jus	
Roast Eggplant GF VEGAN		28.9	25.9	
Whipped tahini, quinoa, crispy chickpeas & pomegranate	e molass	es	$\nearrow \overline{}$	

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Angus Beef Burger		25.9	22.9	
Cheese, Lettuce, tomato, onion, pickles, burger sauce, c	hips & on	ion rings		
Chicken Burger		25.9	22.9	
Crispy buttermilk chicken, cheese, slaw, pickles, sriracha	a mayo &	chips		
Chicken Parmigiana		31.7	27.5	
Ham, mozzarella cheese, napoletana sauce chips & salad	b			
Chicken Schnitzel		28.5	24.9	١
Served with chips & salad - <u>add</u> your choice of sauce for	\$3			

STEAKS

All steaks are Gluten Free, MSA certified Angus Beef sourced from NSW & VIC

300g Pinnacle Scotch Fillet	GF	100% grain fed	53.9	49.9
250g Riverina Top Cut Sirloin	GF	120 days grain fed	39.9	36.9
300g Pinnacle Rump	GF	100% grass fed	38.9	35.9
200g Southern Prime Eye Fillet	GF	100% grass fed	50.9	46.9
500g Pinnacle T-Bone	GF	100% grain fed	70.9	65.9

ADD HALF LOBSTER 34.8 Mornay or Garlic Butter

All steaks are served with <u>Mashed potato</u>, <u>pumpkin puree & BBQ Corn</u>

Sauces - Gravy, Mushroom, Pepper, Béarnaise or BBQ rib sauce

PLATTERS

Seafood Platter 142.9 129.9

Natural oysters, smoked salmon, Balmain bug, whole blue swimmer crab, fresh & grilled prawns, fried calamari, Fried fish, chips & garden salad

Substitute fried fish for Grilled Barramundi Fillets 30.0

Surf & Turf Platter 152.9 140.9

Natural oysters, smoked salmon, fresh prawns, Balmain Bug, Whole blue swimmer crab, 1/2 rack pork ribs, top cut sirloin, grilled chicken souvlaki, chips, garden salad, béarnaise & gravy sauce

ADD LOBSTER TO ANY PLATTER

HALF LOBSTER 34.8 FULL LOBSTER 59.9

Any dietary requirements please inform your waiter

KIDS MEALS

12years old & under All kids meals are served with ice cream for dessert

16.9

Grilled Lamb Sausage & Mash GF
Crumbed Chicken & Chips
Battered Fish & Chips
Calamari Rings & Chips
Cheeseburger & Chips
Rigatoni with napoletana sauce & cheese

SIDES	٧	M
Maple glazed baby carrots with pepitas & garlic yoghurt GF	14.9	12.9
Broccolini with almond, olive oil & lemon GF VEG	14.9	13.5
Bowl of chips VEG	9.9	8.5
Potato wedges with sour cream & sweet chilli VEG	15.5	13.0
Beer battered onion rings with sriracha mayo VEG	9.9	8.5
Green beans, pan fried with garlic butter GF VEG VGR	12.9	11.5
Sautéed silverbeet with lemon & garlic GF VEGAN	12.9	11.5
BBQ corn with garlic butter GF	12.9	11.5
SALADS		
Greek salad _{GF VEG}	16.9	14.9
Iceberg lettuce, tomato, cucumber, onion, feta & olives		
Garden salad GF VEGAN	11.9	10.9
Musclun leaves, tomato, cucumber & onion		
Caesar salad	18.9	16.9
Cos lettuce, bacon, egg, croutons & parmesan cheese <u>Add</u> crispy chicken tenders or smoked salmon 6.0		
Rocket, Pear, Candied Walnut & Parmesan Salad GF VEG	16.9	14.9

DESSERT	V	М
Chocolate & Walnut Brownie	16.9	14.9
Served warm - Almond praline, chocolate sauce, strawberries	&	
vanilla bean gelato		
Apple, Rhubarb & Strawberry Crumble Tart	17.5	15.5
Served with vanilla bean gelato		
Lemon Elderflower Panna Cotta GF	17.9	16.0
Lemon & mandarin gel with macerated citrus		
Biscoff Tiramisu	17.9	16.0
Mascarpone cream with coffee soaked biscoff biscuits		
Oreo Cheesecake	17.9	16.0
Berry compote, strawberries & Chantilly cream		
Sticky Date Pudding	16.9	14.9
Butterscotch sauce, almond praline & vanilla bean gelato		
Cheese Plate	22.9	19.9
Assortment of cheese, fruit jam, mixed nuts & lavosh		
Gelato	16.9	14.9
3 scoops of gelato from our daily selection		
Affogato GF	10.5	9.2

Scoop of vanilla bean gelato served with a shot of hot espresso

**Add Frangelico 6.5 | Baileys 7.0 | Kahlua 7.0 | Sambuca 7.0



PLEASE NOTE - ALL DESSERTS MAY CONTAIN TRACES OF NUTS

