

LARGE PLATES

ALL LARGE PLATES COME WITH A CHOICE OF TWO SIDES

SALMON GF

With west Indian chilli sauce.....\$25

CHICKEN SKEWERS

With satay sauce.....\$25

MINUTE STEAK GF

With salsa verde & pickles.....\$25

BRAISED LAMB NECK GF

With smoked yoghurt.....\$25

CRISPY BABY PORK BACK RIBS GF

With sweet & sour sauce.....\$25

SIDES

ROASTED CARROTS GF

With raisins, dukkah & smoked yoghurt.....\$8

ICEBERG GF

Bacon & ranch dressing.....\$8

CHOY SUM GF

With xo sauce.....\$8

BROCCOLI GF

With sesame dressing.....\$8

BEETROOT GF

With feta & broadbean.....\$8

CURLY FRIES

With aioli.....\$8

FRIES GF

With tomato sauce.....\$6

SLAW GF

With ranch dressing.....\$6

SWEETS

UPSIDE DOWN CHEESE CAKE

With sour cherries & ginger crumb.....\$9

CHOCOLATE BROWNIE GF

With homemade chocolate sauce & ice cream....\$9

COOKIE SANDWICH

Ice cream between 2 peanut brownie cookies.....\$9

DOUGHNUTS

With cinnamon & ice cream.....\$9

CONE ICE CREAM

Your choice.....\$3

OLD FASHIONED APPLE PIE

With ice cream.....\$9

KIDS MENU

FRESH FISH BITES & CHIPS.....\$10

CHICKEN NUGGETS & CHIPS.....\$10

BATTERED SAUSAGES & CHIPS.....\$10

+ \$2 KIDS CONE

INCLUDES ACTIVITY BAG

SMALL PLATES

OLIVES GF

kalamata & green jumbo served warm.....\$8

GARLIC BREAD.....\$7

POLENTA CHIPS GF

with ranch dressing.....\$8

SALT & PEPPER SQUID GF

with lemon & aioli.....\$10

CRISPY FRIED WHOLE BABY PRAWNS GF

with lemon & ranch sauce.....\$10

MARINATED MUSSELS GF

with chilli & fresh herbs.....\$12

SMOKED TREVALLY PATE

with crackers.....\$9

MUSHROOM ARANCINI

with aioli.....\$8

BABY BACK PORK RIBS GF

with sweet & sour sauce.....\$14

OYSTERS GF

freshly shucked.....(each)\$3

SLIDERS

12 HOUR COOKED BRISKET

with smoked cheese & pickles.....\$5

PAN FRIED FISH

with caper, dill mayo & greens.....\$5

SEAFOOD SHARING PLATTER

Can serve 3 people

salt & peper squid, crispy fried school prawns,
marinated mussels, smoked trevally pate,
pan fried fish sliders

\$36

BURGERS

ADD FRIES \$4

12 HOUR ROASTED BRISKET

with sourdough bun, smoked cheese, tomato jam
& pickles.....\$15

BATTERED FISH

with sourdough bun, caper dill mayo, tomato jam
& iceberg.....\$15

TEMPURA SOFT SHELL CRAB

black sourdough bun, siracha mayo, tomato jam
& iceberg.....\$15

SATAY CHICKEN

with sourdough bun, bacon, smoked cheese,
tomato jam & iceberg.....\$15

FALAFEL & KIMCHI

with sourdough bun, tomato jam, ranch
& iceberg.....\$15

CLASSICS

FISH & CHIPS

battered or panfried with tartare & lemon.....\$18

Add Salad \$3

SEAFOOD CHOWDER

creamy homemade chowder served with
garlic bread.....\$18

MUSSEL POT GF

Green lip mussels, tomato sauce.....\$22

CHICKEN CAESAR SALAD

Poached chicken with prosciutto, egg and fresh
salad.....\$21

LAMB GREEK SALAD

Lamb back strap with cucumber, tomato, olives
feta and red onion.....\$21