

While You Wait

Garlic Bread \$8

Plain Bread with whipped butter \$8

Sweet Chilli, Cheese Garlic Bread \$13

Marinated Mixed Olives
chilli, oregano, garlic vinaigrette \$12

Pan Fried Prawn and Cabbage Gyoza
ponzu and sesame seeds \$18

Grilled Cumin Spiced Riverina Lamb Kebab
yogurt \$15 each

Crisp Pork Belly Taco
chilli mango salsa, cabbage slaw, lime \$19

6 Sydney Rock Oysters
Narooma, South Coast
Natural, mignonette Sauce / Kilpatrick,
bacon, worcestershire sauce/ Mornay
\$29

Entree

Creamy Garlic Prawns
white wine, potato, parsley oil \$27

Seared Sea Scallops
cauliflower puree, six spices chilli oil, nuts
\$27

Salt Pepper Oceanic Squid
aioli and lemon \$27

Tasmanian Salmon Sashimi
sesame dashi dressing, daikon, grape, wasabi
mayo \$27

Goat Cheese Mousse
waldorf salad, candied nuts, brioche crumb
\$26

Lobster Bisque
grilled prawns and garlic sourdough \$22

Mains

Crisp Skin Humpty Doo

Barramundi Fillet

sauteed prawns, spinach, kumara mash and lime hollandaise \$41

Beer Batter John Dory Fillet

salad, chips, tartare sauce \$36

Honey and Spiced Roast

Vegetable Gnocchi

seeds, leaf salad and shaved parmesan \$35

Char-grilled Chicken Fillet

spicy roasted cauliflower, zucchini, yogurt, curry oil \$36

Black Angus Eye Fillet of Beef

dauphinoise potato, honey glazed carrot, leaf salad, sauce bordelaise \$47.5

Wok Fried Seafood

moreton bay bugs, prawns, scallops, house chilli oil and green peas risotto \$45

NZ Snapper Fillet

prawns, mashed potato, spinach, beurre blanc \$46

Grimaud Duck Breast Fillet

roasted pumpkin, broccolini, pedro ximenez jus \$45

Western Australia Lobster

Risotto

squid, bisque, sofrito, garlic herb crumb \$49

Western Australia Lobster

Mornay

steak fries and salad \$50/95

Extra

beer battered fries \$13

creamy mashed potato \$13

sauteed vegetables \$13

fetta, tomato and mixed leaves

salad \$12

Two Courses Seafood Platter for Two \$192

First Course

Oysters Natural, mignonette sauce

Salt Pepper Oceanic Squid, aioli

Creamy Garlic Prawns, white wine,
potato, parsley oil

Tasmanian Salmon Sashimi, sesame
dashi dressing, daikon, grape, wasabi mayo

Second Course

Whole Western Australia

Lobster Mornay

Humpty Doo Barramundi Fillet
lime hollandaise

Wok Fried Seafood, moreton bay
bugs, prawns, scallops, house chilli oil

Beer Battered Fries and Salad

Children's Menu

(Available for children 12 years & under)

Chicken Nuggets

chips & salad \$16

Deep Fried Fish

chips & salad \$19

Deep-fried Calamari

chips & salad \$18

Handmade Pasta

Napolitana Sauce \$18

2 Scoops Ice Cream & Topping

Chocolate/Strawberry/Caramel \$5

Dessert

Chocolate Parfait

rosemary panna cotta, chocolate custard
with fresh strawberries, roasted hazelnuts
and ice cream \$19.5

Peanut Butter and Honeycomb Ice Cream Pie

peanut crumb base, vanilla ice cream,
chocolate sauce \$19.5

Sticky Date Pudding

butterscotch sauce, vanilla ice cream \$19.5

Baked Apple & Custard Crumble

sultana, almond & oats, vanilla ice cream
\$19.5

Rhubarb and Grand Marnier

Creme Brulee Coconut granola, vanilla
ice cream \$19.5

Cheese Plate For One

(Danish Blue, Camembert and Provolone Dolce)
dried fruits, plum jam, water crackers
\$26.5

*#BYO Bottled Wine Only, BYO Charge
\$5 Per Person*

#BYO Cake Charge \$2.7 Per Person

#We Do Not Accept Split Bill

*#We Accept Visa, Master, AMEX Cards
and Eftpos, 1% Surcharge is Applicable
on All Card Payments*

#No Variations During Peak Times

Special Set Menu

2 Courses: \$59 Per Person

(Available Tuesday- Friday)

Entree

Grilled Cumin Spiced Riverina Lamb Kebab

yogurt

Creamy Garlic Prawns

white wine, potato, parsley oil

Salt Pepper Oceanic Squid

aioli and lemon

Tasmanian Salmon Sashimi

sesame dashi dressing, daikon, grape, wasabi mayo

Goat Cheese Mousse

waldorf salad, candied nuts, brioche crumb

Main Course

Beer Battered John Dory Fillet

salad, chips, tartare sauce

Crisp Skin Humpty Doo Barramundi Fillet

prawns, spinach, kumara mash, lime hollandaise

Char-grilled Chicken Fillet

spicy roasted cauliflower, zucchini, yogurt, curry oil

Grimaud Duck Breast Fillet

roasted pumpkin, broccolini, pedro ximenez jus

Honey and Spiced Roast Vegetables Gnocchi

seeds, leaf salad and shaved parmesan