

OYSTERS

\$3.50 each (min 3 of each)

Natural

Fresh Oyster, Lime Wedges

Mignonette

Raspberry Vinegar

Ceviche

Lemon, Lime, Shallot

Granita

Orange, Lime, Lemon

Prosecco

Raspberry and Prosecco Vinaigrette

NIBBLES

Garlic Bread (V) \$11.00

Pita Bread (V) \$17.00

Two Assorted Dips and Pickled Kalamata Olives



Crispy Chicken (GF) \$22.00

Coated with Honey, Lime and Sriracha

Pumpkin Arancini (V) \$18.00

Tomato Relish

Crispy Cauliflower (V) (GF) \$20.00

Sweet Cumin Tahini Aioli

Southern Fried Chicken (GF) \$21.00

Peri Peri Mayonnaise

Coconut Crumbled Prawns \$22.00

Avocado Cream Sauce, Tomato Corn Salsa & Lime Jalapeno Infused Mayo

Grilled Chorizo (GF) \$19.00

Capsicum Relish

Salt & Pepper Squid (GF) \$19.00

Capers Mayo

Grilled Halloumi (V) \$18.00

Capsicum Relish

Smokey Albondigas (GF) \$18.00

Spanish Meatballs (pork & beef) in Salsa de Tomato

LARGER MEALS

Chargrilled 300 Gm Scotch Fillet (GF) \$51.00

With Roast Rosemary, Garlic Kipfler Potato, Steamed Broccolini, Chimichurri Sauce & Red Wine Jus

Chargrilled 250 Gm Porterhouse Steak (GF) \$39.00

Roast Rosemary, Garlic Kipfler Potato, Steamed Broccolini, Chimichurri Sauce & Red Wine Jus

Fish of the Day (Atlantic Salmon) P.O.A

Served with Chef's Daily Accompaniment

Crumbed Fish \$30.00

Chips, Caper Mayo & Salad

Salt & Pepper Squid (GF) \$30.00

Potato Chips, Garden Salad, Tartare Sauce & Lemon Wedge

SALADS

Caprese Insalata (V) \$23.00

Heirloom Tomatoes, Burrata, Basil, Pesto & Aged Balsamic Glaze

Mediterranean Salad \$21.00

Roast Beetroot, Pumpkin, Orange Segments, Pomegranate Arils, Persian Fetta, Quinoa with Cumin Infused Sauce.

Toppings: Chicken, Haloumi \$6.00

*[V] = Vegetarian / [VG] = Vegan / [GF] = Gluten Free / [DF] = Dairy Free



PASTA

Garlic Chili Prawn Chorizo **\$34.00**
Linguine, Chorizo, Prawn, Chili, Garlic, Cherry Tomato, Shallots in White Wine Rose Sauce
Topped with Fresh Shaved Parmesan

Chicken Penne Pesto **\$34.00**
Chicken, Bacon, Spinach, Cherry Tomatoes, Roast Red Pepper, Shallots, Pumpkin, Pine Nuts, Fresh Shaved Pepper Pecorino in White Wine Creamy Pesto Sauce

Seafood Puttanesca **\$36.00**
Linguine Pasta in Napoli Sauce with Prawns, Squid, Mussels, Shallots, Cherry Tomatoes, Capers, Lemon Chili, Herbs & Pangrattato Crumble

CHICKEN WINGS

Smokey Maple and BBQ Chicken wings **\$24.00**
Ranch Sauce

SIDES

Sweet Potato Chips (V) **\$14.00**

Potato Chips (V) **\$12.00**
Confit Garlic Aioli & Tomato Sauce.

Loaded Chips **\$18.00**
Potato Chips, Crispy Bacon, Shredded Cheese, Home Made Fermented Chili Sauce & Confit Garlic Aioli

Halloumi Fries (V) **\$16.00**
Tomato Relish

Sauteed Broccolini (V) **\$12.00**
Toasted Almonds in Juniper Butter



KIDS MENU (under 12 only) \$15.00

Chicken Nuggets
Potato Chips & Tomato Sauce

Kids Fish
Crumbed Fish, Chips & Tomato Sauce

DESSERT

Sticky Date Pudding **\$16.00**
Warm Butter Scotch Sauce, Vanilla Ice Cream & Fresh Strawberry

Tiramisu Cake **\$16.00**
Light Mascarpone, Raspberry Coulie & Strawberry.

Raspberry Cheesecake **\$16.00**
Raspberry Coulie & Strawberry.

Ice cream Sundae **\$15.00**
Chocolate Sauce & Berries

Homemade Churros **\$15.00**
Chocolate Sauce, Vanilla Ice Cream & Berries

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