

DINNER

TO START

HOUSE MARINATED OLIVES 8 SOURDOUGH w cultured butter 6 FRESHLY SHUCKED OYSTERS 3.5each south coast, nsw

ENTREE

SALT & PEPPER CALAMARI 14 w a pea tendril and kohrabi salad

BURATTA AND PANCETTA FLAT BREAD 20 w basil and chilli toasted pine nuts

TEMPURA ZUCCHINI FLOWERS 16 w asian slaw

CHILLI GARLIC CLAMS 28 served with flatbread

SALADS

CHOPPED SALAD 19

heirloom tomatoes, fresh corn, avocado, cucumber, green beans, marinated kipflers, cabbage slaw, crispy chickpeas, roman lettuce

MANGO & PRAWN PANZANELLA SALAD 19 calypso mango, marinated heirloom tomatoes, fresh basil, roasted red peppers, onion, cucumber and garlic rubbed sourdough crostini

ROASTED CAULIFLOWER SALAD 19

blood orange, coriander, pomegranate, mint, curried chickpeas, toasted cashews & coconut citrus dressing

SALAD ADD ONS

our roast chicken +8 halloumi +4 salmon fillet +10 baramundi fillet +10 cooked peeled prawns +8

MAIN

MUSSELS 24

white wine, fennel, parsley w garlic sourdough

BEER BATTERED BARAMUNDI 28

fries, tartare, lemon served w salad

SPICED CHICKEN BURGER 21

w coconut and lime tossed slaw and hand cut robertson potato french fries on a milk bun

BARRAMUNDI BURGER 23

beer battered barra on milk bun with coconut and lime tossed slaw

BEEF SIRLOIN 34

served with green sauce, hand cut robertson potato french fries, green salad and romesco dressing

CLAM AND MUSSEL FETTUCCINI 28 w garlic, fennel, chilli, lemon and capers

SIDES

FRIES aioli 8 **GRILLED BROCCOLINI** w romesco, smoked almonds 9 BRUSSELS w lemon and parmesan 9 **GARDEN SALAD 8**

DESSERT

STICKY DATE PUDDING 14

w butterscotch and vanilla ice cream

COCONUT & LIME PANACOTTA 14 w grilled pineapple

CINNAMON DONUT SUNDAE 14

ice cream, cinnamon donut balls, fresh strawberries, nutella

AFFOGATO 5

w fresh espresso, vanilla ice cream frangelico + 5.5 mr black + 5.5