

starters

freshly shucked oysters

south coast, nsw 3.5 each

natural or

tomato & cucumber vinaigrette

grilled wa octopus

braised chickpeas, chorizo, salsa verde 22

panfried kefalograveria (saganaki)

honey, oregano, lemon, sesame, apricot 16

grilled king prawns

compound butter, lemon, soft garden herbs 23

seared canadian scallops

spring onion, cloudy bay clams, snap peas 16

calamari

flatbread, sumac, pickled red onion, dill, yoghurt, fennel 19

zucchini flowers

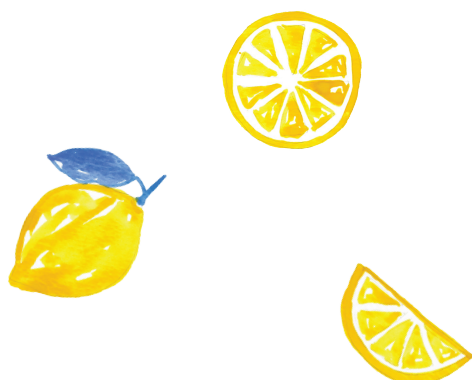
whipped ricotta, green peas, white truffle oil, garlic flowers, fennel fronds 16

sides

olives mixed marinated 8

fries w aioli 8

garden salad 8



mains

smoked beef tri tip

roasted kipfler potatoes, spinach cream, crispy onions 34

grilled local snapper (kiama)

salad of coriander, snow pea tendrils, spring onion, garden sprouts, mung beans & red pepper vinaigrette 29

duck salad

watermelon, spring onion, roasted cashews, mint, coriander, toasted ground rice, sweet sauce 32

lamb rack (breakout river, cowra nsw)

asparagus, green peas, baby carrots, shallot, merguez spiced shoulder croquette, jus 33

burrata salad

medley of tomatoes, basil, vincotto, garlic crostini 24

mango panzanella salad

calypso mango, marinated heirloom tomatoes, fresh basil, roasted red peppers, onion, cucumber and garlic sourdough crostini 21

+ chicken 8 + salmon fillet 10

+ halloumi 4 + fresh prawns 10

desserts

rose merignue

chantilly cream, fresh raspberries, pistachio, blood orange sorbet 13

steamed ale pudding

moscavado sugar, peanut praline, vanilla ice cream 13

* menu items & price subject to market availability

sundowners

bar snacks

available 3pm- 6pm

olives

mixed marinated 8

fries

w aioli 8

grazing board

nowra brie, prosciutto, chorizo, dip,
charcoal chards, olives, seasonal fruit 32

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honey, oregano, lemon, sesame, apricot 16

grilled king prawns

compound butter, lemon, soft garden
herbs 23

calamari

flatbread, sumac, pickled red onion, dill,
yoghurt, fennel 19

zucchini flowers

whipped ricotta, green peas, white truffle
oil, garlic flowers, fennel fronds 16

burrata salad

medley of tomatoes, basil, vincotto,
garlic crostini 24

little ones.

kids mini cheese burger

beef patty with cheese, tomato sauce and chips 13

kids fish & chips

battered or grilled with salad 11



sundowners \$10 spritz 3 - 6 pm