

MENU

— SMALLS —

Luxe sourdough loaf 9
whipped butter

Marinated mixed olives 8

Potato scallops 7.5 (2)
with aioli

Freshly shucked oysters 4.5 each
Natural with lemon
Natural with chardonnay mignonette

Kingfish ceviche 22
coconut, lime, chilli and nahm jim

Butterflied chilli prawns 18
garlic, chilli, olive oil and parsley

Burrata salad (v) 22
basil pesto, garlic + herb marinated
tomatoes and pangrattato

Fresh prawn roll 24
fresh king prawns, red onion, aioli,
celery and chives

Charcuterie board 30 (for two)
A selection of cold meats, soft and
hard cheeses, artisan dips, fresh
seasonal fruit and lavosh

— DESSERTS —

Vanilla panna cotta 14
mango compote, coconut
crumb and mint

+ cakes and baked goodies
to ask your waiter about!

— MAINS —

Greek watermelon salad 22
watermelon, feta, snow pea tendrils,
rocket, red onion, tomato, olives
and red wine dressing

Carne asada tacos 22 (2)
steak, guacamole, lime, coriander, onion
with birria dipping sauce

Spaghetti alle vongole 28
clams, garlic, white wine, lemon
and parsley

Market fish 32
with mixed bean salad, cucumber, onion,
parsley and a zesty lemon vinaigrette

Fish and chips 25
beer battered market fish with tartare,
lemon and chips

Crumbed fish burger 25
market fish, dill mayo, cheese, tomato
on a seed milk bun with chips

Scotch fillet 36
served with a green peppercorn
and dijon butter

— SIDES —

Asparagus 12
roasted almonds and meredith feta

Charred corn 8
dressed with lime, salt and pepper

Chat potatoes 9
twice cooked potatoes, lemon,
thyme and salt

Bowl of chips 10
with tomato sauce or aioli

POP-UP DINNERS

The menu celebrates our local
region with seafood sourced
locally from the South Coast.

We aim to serve only sustainably
caught seafood from our local
fishmonger Grant Logue of
Harley & John's with fresh catch.

Nothing says Summer like fresh
South Coast oysters, prawn rolls
or a Summer salad, enjoyed with
a chilled cocktail.

Enjoy the pink skies and an
ocean breeze to appreciate the
best of our region.



BAR

| WINES | gls | btl |
|--|-----|-----|
| BUBBLES | | |
| Lazona Prosecco. King Valley, Victoria | 12 | 52 |
| Sunnycliff. Sparkling. Brut nv | 10 | 42 |
| Patrizi. Moscato. Piedmont, Italy | 12 | 50 |
| Veuve Clicquot. Brut Champagne nv. France | | 105 |
| WHITE | | |
| Jules Taylor. Sauvignon Blanc, Marlborough, NZ | 11 | 49 |
| Kumeu Rivervillage. Pinot Gris, Kumeu, NZ | 13 | 52 |
| Brangayne Chardonnay. Orange, NSW | 12 | 48 |
| Heathvale The Witness. Riesling, Eden Valley, SA | | 50 |
| ROSÉ | | |
| Golden Child Beach Bum. Rosé. Adelaide Hills, SA | 14 | 60 |
| Chateau L'palm Lescarelle. Rosé. France | | 54 |
| RED | | |
| Dawning Day, Pinot Noir. Tumbarumba, NSW | 12 | 48 |
| Vina Ijalba. Tempranillo 2021. Rioja, Spain | | 48 |
| Orestyadi Molino A Vento. Nero D'avola 2023. Sicily, Italy | | 60 |
| La Celia Leyenda, Malbec, Mendoza, Argentina | 10 | 44 |
| Kilikanoon, GSM, Grenache Shiraz Mataro, Clare Valley | 12 | 50 |
| Sherrah. Shiraz. McLaren Vale, SA | 14 | 60 |
| BEERS | | |
| Dangerous Ales, Crispy Boi, Lager, Milton | 9 | |
| Stone & Wood, Pacific Ale, Byron Bay | 10 | |
| first light brewing co. e | 10 | |
| Balter Cerveza, Queensland (just like a Corona with lime) | 8 | |
| balter. captain sensible. mid strength. currumbin, qld | 8 | |
| Heaps Normal, Lager, Sydney (non-alcoholic) | 8 | |
| Young Henrys, Cloudy Apple Cider, Newtown, NSW | 9 | |
| Better Beer, Alcoholic Ginger Beer, NSW | 8 | |
| COCKTAILS | | |
| Strawberry Gin Zing. Gin, Passoa, Strawberry, Lime, Sugar, Mint | 16 | |
| Blueberry Pineapple Sour. Tequila, Pineapple, Blueberry, Egg White | 16 | |
| Solero. Vodka, Passoa, Passionfruit, Lime | 16 | |
| Frozen Pineapple Daiquiri. Bacardi, Agave, Pineapple, Lime | 17 | |
| Limoncello Spritz. Limoncello, Agave, Prosecco, Soda | 15 | |
| Hugo Spritz. Gin, Elderflower, Simple Syrup, Lemon, Prosecco, Soda | 15 | |
| Coconut Margarita. Tequila, Cointreau, Coconut, Lime | 17 | |
| CLASSICS | | |
| Aperol Spritz / Negroni / Espresso Martini / Bloody Mary | 15 | |
| Mojito / Margarita / Spicy Margarita | 17 | |

*check with your waitress for mocktail options!

SPIRITS

Starward two-fold Australian, Whisky 12 / Roe & Co Blended Irish, Whisky 9
Wolf & Woman Distillery, Gin 11 Headlands Distillery, Seacliff Vodka 9
Bacardi 9 / Espolon Blanco, Tequila 10 / Wolf & Woman Distillery, Limoncello 12