

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
served with a vibrant romesco sauce,
macadamia nuts

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 —

Potato and beet salad 12
with rocket and red wine dressing

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.



WINES	gls	btl
BUBBLES		
Lazona Prosecco. King Valley, Victoria	12	52
Sunnycliff Sparkling. Brut nv	10	42
Veuve Clicquot. Brut Champagne nv. France		105
WHITE		
Jules Taylor Sauvignon Blanc, Marlborough, NZ	11	49
Mada Pinot Gris, Hilltops, Canberra	13	52
Brangayne Chardonnay, Orange, NSW	12	48
ROSÉ		
Chateau de l'aumerade, Rosé, Cotes de Provence, France	13	54
Hither & Yon, Rosé, McLaren Vale, SA	11	45
RED		
Dawning Day, Pinot Noir, Tumbarumba, NSW	12	48
La Celia Leyenda, Malbec, Mendoza, Argentina	10	44
Kilikanoon, GSM, Grenache Shiraz Mataro, Clare Valley	12	50
Angas + Bremer, Cabernet Sauvignon, Langhorne Creek, SA	11	40
Yelland + Papps Shiraz, Barossa Valley, SA	12	48
BEERS		
Dangerous Ales, Crispy Boi, Lager, Milton	9	
Principle Brewing, Hazy Pale Ale, Wollongong	9	
Stone & Wood, Pacific Ale, Byron Bay	10	
Balter Cerveza, Queensland (just like a Corona with lime)	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	
Peach Martini. Peach Schnapps, Vodka, Cranberry, Lime	17	
Negroni/ Negroni Sbagliato. Campari, Vermouth, Prosecco	15	
Aperol Spritz. Aperol, Prosecco, Orange, Soda	15	
Limoncello Spritz. Limoncello, Agave, Prosecco, Soda	15	
Feel Good Gin Spritz. Gin, Coconut, Lime, Cucumber, Mint, Soda	16	
Bloody Mary. Vodka, Tomato Juice, Worcestershire, Tabasco, Lemon, Celery	15	
Espresso Martini. Espresso, Kahlúa, Simple Syrup	15	
Beach Mojito. Bacardi, Soda, Mint, Lime	15	
Margarita. Tequila, Triple Sec, Lime Juice, Simple Syrup	15	
Spicy Margarita. Tequila, Triple Sec, Lime Juice, Simple Syrup, Chili	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