

TO START

- \$8 GARLIC LOAF**
- \$8 HERB LOAF**
- \$11 LOAF with DUKKAH NUT SPICE**
- \$13 CHIP & DIP (GF)**
House-made chopped Mexican style avocado dip with oven baked corn chips
- \$22 BAKED BRIE**
Prosciutto & thyme wrapped French brie, baked with Manuka honey & lavosh crisps
- \$23 SAUSAGE & CHEESE PLATE**
Grilled German Kransky & Spanish chorizo sausage, smoked Persian feta & water crackers

- \$24 (6) \$45 (12)**
- \$24 (4) \$34 (6)**
- \$18 (12) \$28 (20)**

- MOJITO OYSTERS**
Premium natural oysters served with a shot of Mohito dressing with mint & lime
- GRILLED SCALLOPS**
King sea scallops grilled in the shell with a preserved lemon, parsley & garlic butter crumb
- TEQUILA CALAMARI (low gluten)**
Flash fried calamari with tequila lime dressing & smoked lime salt

- \$19 (4) \$28 (6)**
- \$24 (3) \$38 (5)**
- \$18 (6) \$28 (12)**

- BAJA MEXICAN FRITTERS (V) (GF)**
Corn, roast red peppers, red onion & queso fresco mexican cheese spiced fritters with guacamole, salsa, tomatillo relish & sour cream
- PRAWN & LOBSTER SLIDERS**
Fresh Australian King prawns & lobster meat tossed in creamy thousand island dressing with baby lettuce & pickled veg in a brioche bun
- KOREAN CHICKEN**
Marinated chicken wing pieces in a chilli lime caramel with housemade Kim Chee, kewpie mayo & sesame seeds

FROM THE OCEAN

COLD SEAFOOD \$48 (GF)

Fresh Tiger prawns, ½ doz premium oysters, smoked salmon, Balmain bug, marinated mussels & clams, char grilled WA octopus, marinated seaweed, cocktail sauce, fresh lemon & wasabi & soy dipping sauce

MARKET FISH \$28

Fresh beer battered fish served with crispy thick cut chips, greek salad & homemade tartare sauce

DORY FILLET \$35

Grilled fresh Dory fillets with a house made lobster bisque sauce on roast potatoes & topped with fennel, radish, lemon & blue swimmer crab meat salad

TEQUILA LIME CALAMARI \$28 (Low Gluten)

Flash fried calamari with tequila lime dressing & smoked lime salt served with garlic aioli, Mexican corn, tomato, black bean & avocado salad with sweet potato chips

SEAFOOD JUNGLE CURRY \$34 (GF)(DF)

House made green curry with pan fried fish, scallop, prawns, calamari, Balmain bug, mussels & clams with Asian greens & steamed rice

VEGAN -VEGETABLE JUNGLE CURRY \$34 (GF)(DF)

SALMON FILLET \$34 (GF)

Roasted Salmon fillet with a chorizo & herb crust, served on curried butternut pumpkin puree, fresh asparagus, dauphinois potato bake & hollandaise

SEAFOOD PLATTER FOR TWO \$98

Fresh tiger prawns, smoked salmon, Balmain bugs, marinated mussels & clams, natural oysters, char grilled octopus, beer battered chips, tequila calamari, beer battered fish & tempura prawns, served with cocktail & tartare sauce, wasabi soy dipping sauce & greek salad

LOADED CHICKEN SCHNITZEL

ALL SERVED WITH CHIPS, SALAD & GRAVY OR AIOLI

ALL \$27

PARMIGIANA

with Napoli sauce, ham & cheese

HAWAIIAN

Tomato & smokey BBQ sauce, grilled bacon, pineapple & cheese

MEXICAN PULLED PORK

Slow cooked pulled Mexican pork with cheese, topped with tomato salsa, tomatillo relish, guacamole, sour cream, corn & black beans

TEXAN

Hickory smoked beef brisket, cowboy beans, onion rings & cheese

GODFATHER

with tomato & herb Napoli sauce, hot calabrese salami, chorizo & cheese

GARLIC PRAWNS

Pan fried garlic prawns, baby spinach, mornay sauce & cheese

THE LAND

DUCK RED CURRY \$35

Slow cooked confit duck leg in a mild red coconut curry sauce with Asian vegetables, fresh pineapple, cashew nuts & coriander & served with steamed jasmine rice

BEEF CHEEK \$34 (GF)

8 hour slow cooked braised beef cheek in a rosemary red wine & bacon jus served with potato puree, baby carrots & salsa verde

CUBAN GRILLED PORK CUTLET \$34

Pork cutlet with smoked provolone cheese & ham filling, served with sweet potato fries & fresh Cuban style blood orange & mango salsa

PASTA

SEAFOOD LINGUINE MARINARA \$30

Pan fried prawns, scallop, calamari, mussels, clams, Balmain Bug & fish, tossed with fresh linguine pasta & a tomato & garlic sauce

CHICKEN FETTUCINE \$25

Pan fried diced chicken, garlic & thyme cream sauce tossed with button mushrooms, baby spinach & fettucine pasta finished with parmesan

GNOCCHI \$27 (V)

House-made potato gnocchi, fried with baby peas, zucchini, spinach, asparagus, edamame beans & shallots, served on minted pea puree

KIDS MEALS

NIPPERS \$11

- 2 Mini beef cheeseburger sliders & chips
- 6 Tempura chicken nuggets & chips
- 4 Panko crumbed calamari rings & chips
- 2 Beer Battered flathead pieces & chips
- Linguine pasta with tomato Napoli sauce & cheese
- Fettucine pasta with creamy chicken sauce & peas

CADETS \$22

- Chicken schnitzel, chips, salad & gravy
- Battered flathead, chips, salad & tartare
- Calamari rings, chips, salad & tartare

MILKSHAKES

ALL \$7.50

- CHOCOLATE
- STRAWBERRY
- CARAMEL
- VANILLA
- BANANA

ICED DRINKS

\$7.5

- ICED CHOCOLATE
- ICED COFFEE
- \$5.5
- ICED LATTE

SMOOTHIES

ALL \$10

- BANANA CACAO
- GREEN DELIGHT
- WILD BERRY
- SUMMER MANGO

\$11

- Beer battered thick cut chips & aioli
- Mixed garden salad
- Buttered mash potato

SIDE DISHES

\$13

- Greek salad with oregano
- Steamed fresh greens

\$12

- Wedges sweet chilli & sour cream
- Sweet potato chips with aioli (Low Gluten)
- Thyme roasted garlic potatoes
- Parmesan, pine nut, rocket salad
- Mexican corn, tomato, black bean & avocado salad