

to start

garlic bread* (V)	6
bowl of mixed olives*	6
bowl of chips* (V)	8
sweet potato wedges, sour cream, sweet chilli sauce* (V)	9
bread & dips* (V) grilled pita bread, hummus, beetroot dip	12
arancini* (V) mushroom & pea arancini, aioli, parmesan	15
salt & pepper squid* (DF) japanese seven spice, aioli	23
cheese plate* (V) three cheeses, lavosh, crackers, fruit, quince paste	26
antipasto plate* prosciutto, salami, grilled vegetables, olives, hummus, beetroot dip, bocconcini, pita bread, grissini	28

burger/roll

all served on a soft milk bun, chips

classic beef cheese, tomato, lettuce, pickles, special sauce	24
chicken breast buttermilk fried chicken, asian cabbage slaw, jalapenos, sriracha mayo	24
lobster roll lobster, garlic mayo, celery, green herbs, shallot	26
hot fish roll battered fish, iceberg, pickled radish, tartare sauce	24

OPENING HOURS

Open 7 days

Café

Daily from 10.30am

Kitchen

Monday – Friday:

Lunch 11.30am – 3pm & Dinner 5.30pm – 9pm
(*Limited menu items available 3pm – 5.30pm)

Saturday & Sunday:

All day dining full menu 11.30am – 9pm

hot & cold seafood platter for two - 130

chips, salad, condiments, lemon

cold

a selection of oysters, prawns, seared tuna, smoked salmon

hot

grilled lobster & barramundi
half shell scallops, papaya salsa
salt & pepper squid

seafood

sydney rock oysters (DF) half dozen 21 / dozen 36 natural, soy, wasabi & yuzu vinaigrette	
kilpatrick oysters (DF) half dozen 24/ dozen 39 bacon, worcestershire	
king island scallops 6 pieces (GF) 24 half shell scallops, papaya, shallot, coriander salsa	24
watergrill fish & chips* (DF) 29 beer battered fish, salad, tartare, lemon	29
barramundi fillet (GF) 32 charred broccoli, spiced cauliflower sauce, tomato caper salsa	32
atlantic salmon 32 israeli couscous, grilled vegetables, kipfler potato, olives, cherry tomato	32
cold seafood plate* 39 king prawns, marie rose sauce sydney rock oysters, yuzu, wasabi soy dressing smoked salmon, fennel, capers, aioli seared tuna, sweet pepper salsa	39
mixed seafood plate 49 half grill lobster, battered fish half shell scallops, papaya salsa salt & pepper squid, chips, salad	49

meat

buttermilk fried chicken breast 28 asian cabbage slaw, jalapeños, sriracha mayo, chips	28
soy miso glazed chicken breast (GF) 29 herb potatoes, asian greens	29
lamb shoulder (GF) (DF) 32 lentils, bacon, red capsicum, parsley, red wine jus	32
sirloin steak (DF) 29 chips, salad, red wine jus	29
scotch fillet (DF) 36 chips, salad, red wine jus	36

pizza

gluten free base add 4	
garlic cheese (V) 14 olive oil, oregano, parsley	14
margherita (V) 22 tomato, fior de latté, basil	22
charred veg (V) 24 mushrooms, eggplant, zucchini, capsicum, onion, rocket pesto, tomato, fior de latte	24
prosciutto 26 tomato, fior de latté, rocket, parmesan	26
meatlovers 26 ham, salami, bacon, lamb, tomato, olives, peppers, fior de latte	26
lamb 26 lamb shoulder, feta, oregano, tomato, tzatziki	26
prawns 28 tomato, fior de latté, rocket, chilli	28

pasta

spinach ricotta tortellini (V) 24 mushroom ragu, green peas, truffle cream sauce	24
pork pappardelle 26 pork shoulder, fennel, white wine, olives, tomato, crispy sage, parmesan	26
seafood linguini 29 prawns, calamari, crab, cherry tomatoes, white wine, garlic, rocket pesto	29

sides

mixed leaf salad (V) 8	8
beans, confit garlic dressing, toasted almonds (V) 8	8
chips (V) 8	8
sweet potato wedges, sour cream, sweet chilli sauce (V) 9	9
kipfler potatoes, herb butter (GF) 9	9

kids meals

fish & chips, salad (DF) 12	12
calamari & chips, salad (DF) 12	12
buttermilk fried chicken breast & chips, salad 12	12
ham & pineapple pizza 12	12
pasta, napolitana sauce, parmesan (V) 12	12

salad

cauliflower (V) 22 cauliflower, chickpea, pickled onion, dukkah, pine nut, green herbs, rocket, smoked feta, yoghurt dressing	22
spiced chicken salad 24 cos, capsicum, tomato, cucumber, red onion, zaatar bread, radish, lemon sumac dressing	24
smoked salmon (DF) 25 soba noodles, shallots, cucumber, peppers, snow pea sprouts, soy yuzu dressing	25
king prawn (GF) (DF) 26 quinoa, shaved fennel, lychee, mint, cherry tomato, cos, watercress, pomegranate, seeded mustard dressing	26

DESSERT BAR

See the display cabinet for varied selection of desserts, gelatos & homemade biscuits daily.

Order a whole cake for you next occasion from our in-house pastry chef.

(GF) GLUTEN FREE (DF) DAIRY FREE (V) VEGETARIAN

Menu is subject to change, depending on seasonality and availability of produce.
For any additional dietary requirements please ask one of our friendly team. Public Holidays surcharge applies.