

Dinner Friday and Saturday 5pm – late



Entrée and breads to share

Caramelised garlic loaf garlic and herb butter / 14 V

Seeded baguette beetroot hummus, evoo, balsamic (sesame) 12 V

Tomato bruschetta sourdough, avocado, tomato, feta, balsamic, dukkah (peanuts) / 19 V GR

Salmon bruschetta sourdough, ricotta, smoked salmon, capers, pickled cucumber / 21 GR

Korean hot wings ½ kg in Korean style sauce, sesame seeds / 13.9

Grilled haloumi watermelon, red onion, lime caper vinaigrette / 17 V G

Salt & pepper squid sriracha mayo / 17 GR

Seared scallops (6) pernod cream, fried capers 24 / G

Oysters (Sydney rock): Natural ½ doz 24 | 1 doz 48 // **Kilpatrick** ½ doz 25 | 1doz 50

Bucket of prawns ½ kg chilled prawns, spicy cocktail sauce (peel yourself) / 31 G

Seafood from the grill/oven

Atlantic salmon fillet -200g

31.9

Wild barramundi fillet -200g

32.0

Whole lemon sole

27.0

Australian King prawns

34.0

All served with your choice of:

1) Chips, salad, tartare GR

2) Sweet potato mash, peas, pernod cream G

3) Mediterranean rice pilaf, baked fennel-beetroot-carrot G

Seafood favourites

Fish 'n' chips (Wild caught) crispy house lemon & dill batter, chips, tartar sauce / 24

Crumbed calamari panko crumbed rings, chips, tartar sauce / 25

Crumbed market fish (see staff/specials for details) chips, salad, tartar sauce / MP

Bombora basket battered fish, panko calamari, s&p prawns, s&p squid, chips, tartar, sweet chili & lime sauce / 29.9

Salt & pepper squid house salad topped with crispy egg noodles, sweet chili & lime sauce / 28 GR

Salt & pepper prawns house salad topped with crispy egg noodles, sweet chili & lime sauce / 28 GR

Seafood from the pan

Prawn and chorizo hot pot prawns, spicy chorizo and chickpeas in rich tomato sauce with crusty bread / 28.9 GR

500g black lip mussels Pernod cream, tarragon, crusty bread / 29 GR

Linguini marinara prawns, mussels, squid and scallops in napolitana sauce, parmesan / 32

Bombora bounty morton bay bug, fish, black lip mussels and prawns in fragrant lemongrass and tomato broth, bean thread noodles, been shoots, coriander / 32 G

Meat/platters

Lamb shank braised in tomato and red wine, with sweet potato mash and peas 29 G

Beef short rib low and slow 500g Black Angus, with chips and salad / 49 GR add ½ champagne lobster / 14

Surfing bird parmigiana southern fried chicken, prawns, ham, pineapple, pernod cream sauce chips, salad / 28

Platter for 1 ½ lobster, morton bay bug, 2 king prawns, mussels, chili/ginger/garlic sauce. Baguette, salad / 49 GR

Hot & cold seafood platter for 2 350-450g champagne lobster, 2 Morton Bay bugs, 4 king prawns, barramundi fillet, 6 mussels, 4 seared scallops, 4 natural oysters, 8 chilled prawns, smoked salmon, chips & salad / 155 GR

Salads

Prawn and mango salad prawns, mango, onion, mixed leaf, cucumber, tomato, sweet chili lime dressing / 27 G

Baked root vegetable salad beetroot, zucchini, carrot, feta, fennel, baby spinach / 20 G V add grilled chicken / 6

Sides sml 5 lg 10

root vegetables, peas, corn G V

bowl of chips V GR

sweet potato mash G V

garden salad G V

For the kids 13.0

pasta w/ napolitana sauce & parmesan cheese V

crumbed calamari rings & chips

fish & chips

chicken nuggets & chips

Desserts

Set vanilla cheesecake lemon curd, fresh berries / 13

Nutella and peanut butter brownie ganache, vanilla bean ice cream strawberries / 13

Gluten free orange cake with cream and scorched almonds / 13 G

Cake by the slice (see cake fridge) with cream / 9

Affogato vanilla bean ice cream, almond biscotti, a shot of Frangelico liqueur & espresso / 13.9 GR

Order at register
Or
With table QR code

***10% Weekend Surcharge / 15% Surcharge Public Holidays** | BYO wine only \$2.5pp

V = vegetarian G = gluten free GR = gluten free on request | Please see chef about vegan options

Not all ingredients listed, please inform staff of any allergies/ dietary requirements before ordering.

House Wines	ql	btl
Sauvignon Blanc	8.0	24.9
Chardonnay	8.0	24.9
Pinot Grigio	8.0	24.9
Rose	8.0	24.9
Cabernet Merlot	8.0	24.9
Shiraz	8.0	24.9

SPARKLING	ml	btl
Redbank Emily Chardonnay Pinot Noir	200ml	9.0
Dunes & Greene Moscato (<i>Angaston S.A</i>)	200ml	9.0
Redbank Victorian Prosecco	200ml	9.0
Coriole Prosecco (McLaren Vale)	750ml	42.0
Veuve Clicquot Brut Champagne	750ml	125

WHITE	ml	btl
Sauv Blanc Haha (<i>Angaston N.Z</i>)	750ml	32.9
Nautilus Sauv Blanc (<i>Marlborough, NZ</i>)	750ml	49.0
Redbank Pinot Grigio (<i>King Valley</i>)	750ml	33.0
Brokenwood Semillon (<i>Hunter Valley</i>)	750ml	48.0
Jiim Barry Atherley Riesling (<i>Clair Valley</i>)	750ml	34.0
Heggies Chardonnay (<i>Eden Valley S.A</i>)	750ml	42.0

RED/ROSE	ml	btl
Samuel's Garden Shiraz Cabernet (<i>Barossa Valley</i>)	750ml	38.0
St Clair Pinot Noir (<i>Marlborough, NZ</i>)	750ml	43.9
Sons of Eden Shiraz (<i>Barossa Valley</i>)	750ml	41.0
Thistledown Georgeous Grenbache Old Vine Small Batch (McLaren Vale)	750ml	38.9
La Vieille Ferme Rose (<i>France</i>)	750ml	32.0

BEER		btl
Mountain Goat	can	8.0
Tooheys Extra Dry	btl	8.0
Hahn Super Dry	btl	8.0
Coopers Pale Ale	btl	8.0
Carlsberg Elephant Larger	btl	9.0
James Boags Premium Light	btl	8.0
White Rabbit Dark Ale	btl	9.0
Corona	btl	8.0
Asahi	btl	8.0

CIDER		btl
Scape Goat Apple Cider	btl	8.0

SPIRITS \$7.5	MIXERS
Jack Daniels	Cola
Bourbon	Lemonade
Johnny Walker Black	Tonic
Midori	Orange
Vodka	Pineapple
Bacardi Rum	Soda
Gin	

More available. Please ask staff

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Hot beverages

Coffee/hot flat white, latte, cappuccino, long black, spiced chai latte, mocha **sm** 4.0 **lg** 5
espresso, macchiato, piccolo 3.8 | Belgium hot chocolate w/ marshmallow 5.0 | dirty chai sml 5.0 large 5.5
Alternate milk: soy, almond, lactose free, oat 1.0
Syrup {caramel, hazelnut, vanilla .50}
Tea english breakfast, earl grey, spiced chai, peppermint, coconut, wellbeing, chamomile, 4.5 milk infused 5

Cold beverages (see drinks fridge and below)

Smoothies \$7.5 mango | banana | mixed berry n' mint
Milkshakes \$7.0 chocolate | strawberry | vanilla | caramel
Iced coffee - iced chocolate - iced mocha w/ vanilla bean ice-cream and fresh cream \$7.0

Iced latte \$4.8 **Iced long black** \$4

Soft Drinks

coke, coke no sugar, sunkist, lemonade, solo \$4

Bundaberg: \$4.5

Ginger beer | blood orange | lemon lime bitters

Simple Simon bottled juices: \$7.00

- **Green smoothie:** kiwifruit, pear, lime, mango, peach, banana

- **Dark heart:** apple, beetroot, purple carrot, ginger, lemon

- **Passion hit:** pear, mango, passionfruit lime, rosella

Redbull \$4

Fresh orange juice: Fresh squeezed \$7

Juice by glass: Apple, pineapple \$5

San Pellegrino 750ml \$8.5

Bottled water 600ml \$3

Cocktails \$13 (unless otherwise specified)

Sex on the Beach vodka, peach, cranberry, orange

Aperol Spritz aperol, prosecco, soda, orange

Mango Daiquiri vodka, malibu, mango cheek, orange

Midori Spice midori, malibu, pineapple juice, fresh cream

Mojito bacardi rum, fresh lime, fresh mint

French Martini vodka, chambord, lychee liqueur, pineapple

Espresso martini vodka, espresso, Frangelico, Kahlua

Margarita tequila, grand marnier, fresh lime, salted rim **14.0**

Mimosa Prosecco, fresh orange juice, Chambord **\$10**

Cosmopolitan Vodka, Cointreau, cranberry, lime

Blue Bombora Vodka, blue curacao, lemonade,

Negroni Gin, Campari, vermouth, orange peel **\$14**