

MENU

Kitchen Hours
All day dining
11:30am - 9:00pm

Share

NATURAL OYSTERS	\$24 (6)
coffin bay oysters, ponzu sauce & lime	\$44 (12)
KILPATRICK OYSTERS	\$26 (6)
coffin bay oysters baked with kilpatrick sauce & bacon	\$46 (12)
NAM JIM OYSTERS	\$26 (6)
coffin bay oysters, lime juice, chilli, coriander, fish sauce & palm sugar	\$46 (12)
CHARGRILLED CIABIATTA V VE	\$10
evo & balsamic reduction	
GRILLED TERIYAKI MUSHROOMS V VE	\$18
wombok, chilli, bok choy, tofu & daikon puree	
WINGS	\$19
free range chicken wings, gochujang sauce, pickled cabbage & kewpie	
PORK BELLY GF	\$23
asian slaw & orange caramel	
CHARGRILLED KING PRAWNS GF	\$24
chargrilled venus bay king prawns, mango & chilli salsa, herb oil & pea tendrils	
HONEY BUGS GF	\$26
green apple, mint & papaya salad	
HOUSE MADE DIPS VA	\$19 (3)
charred bread & olives	
ANTIPASTO GFA VA	\$30
cured meats, cheese, condiments & olives	
SEAFOOD PLATTER GFA	\$120
market fresh fish, coffin bay oysters, green lip mussels, salt & pepper squid, slipper lobster, venus bay king prawns, scallops, seasoned fries, tartare, citrus & cocktail sauce	

Sides

SEASONAL SPRING SALAD GF V VEA ..	\$10
SEASONAL STEAMED VEG GF V VEA ...	\$12
FRIES GF V VEA	\$12
with aioli	

Pizza

GARLIC V	\$16
garlic herb oil & mozzarella	
MARGHERITA V	\$24
napoletana sauce, mozzarella, basil, bocconcini & oregano	
VEGETARIAN V	\$24
napoletana sauce, roast garden vegetables, garlic olive oil & fresh herbs	
FOREST MUSHROOM V	\$26
napoletana sauce, mozzarella, forest mushrooms, caramelized onion & ricotta	
HAM & PINEAPPLE	\$26
napoletana sauce, mozzarella, barossa gypsy ham & charred pineapple	
HOT SALAMI	\$26
napoletana sauce, mozzarella, hot salami, onion & chilli	
MEAT LOVERS	\$28
napoletana sauce, mozzarella, onion, barossa gypsy ham, bacon, salami, lamb & bbq sauce	
CAPRICCIOSA	\$28
napoletana sauce, mozzarella, barossa gypsy ham, mushrooms, olives & artichoke	

gluten free bases available by request \$4.00

SWEET POTATO FRIES GF V VEA	\$14
with aioli	
DUCK FAT ROASTED POTATOES GF	\$14
ROASTED HONEY HEIRLOOM CARROTS GF V	\$15

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Classics

BEEF BURGER **GF** **GFA** \$26

chargrilled angus beef patty,
caramelized onion, gherkin, tomato,
lettuce, cheese, bacon, tomato relish
& seasoned fries

CHICKEN BURGER **GF** **GFA** \$26

fried chicken, bacon, cheese, lettuce, tomato, avocado,
chipotle aioli & seasoned fries

SALT & PEPPER SQUID **GF** **GFA** \$26

seasoned fries & salad

CHICKEN BREAST SCHNITZEL \$26

panko crumbed premium chicken schnitzel,
seasoned fries, salad & choice of sauce

BEEF PORTERHOUSE SCHNITZEL \$27

panko crumbed premium wagyu
beef schnitzel, seasoned fries,
salad & choice of sauce

FRESH MARKET FISH **GF** **GFA** \$28

coopers battered market fish,
seasoned fries, salad & house made tartare

Mains

SALAD AIDA **GF** **V** \$25

artichokes, eggs, frisée, asparagus,
tomato, capsicum, bocconcini
& blood orange vinaigrette

THAI CHICKEN SALAD **GF** \$26

avocado, lettuce, cashews, mango, chilli,
cucumber, thai herbs & coconut dressing

RED DUCK CURRY **GF** \$28

lychee, bamboo shoots, cherry
tomatoes & fragrant rice

MUSHROOM PESTO LINGUINE **V** \$28

pickled walnuts, cream, pesto, forest
mushrooms & aged parmesan

CRAB LINGUINE \$32

linguine, australian crab meat,
cherry tomatoes, chilli, bacon,
white wine, fresh herbs & evo

PORK BELLY **GF** \$32

grilled scallops, daikon puree,
wakame salad, sesame seeds & jus

BOUILLABAISSÉ \$34

market fresh seafood cooked in a
light tomato, orange, saffron & fennel broth
& served with a mini toast & rouille

MARINATED LAMB CUTLETS \$38

pomegranate cous cous, labna,
rocket & molasses

SCOTCH FILLET **GF** \$46

300g grass fed chermoula rubbed,
malaysian potato salad, chermoula
cream sauce & crispy prosciutto

SAUCES - gravy, pepper, mushroom **GF**

parmi (nap sauce, cheese) \$4

jager (bacon and mushroom) **GF** \$4

Dessert

VANILLA PANNA COTTA **GF** \$12

whipped lemon ricotta & macerated fig

ICE CREAM COUPE **GF** **A** **V** \$12

selection of chef ice-creams with cream chantilly, fresh berries,
chocolate wafer & fruit coulis

POACHED PEAR IN SAFFRON **GF** **V** \$12

honey & pistachio crumble

15% surcharge is applicable on all public holidays

All of our food is prepared in a kitchen where nuts, gluten dairy, and other allergens are present, and our menu items do not include all ingredients - if you have a food allergy please let us know before ordering