

## LARGE PLATES

ALL LARGE PLATES COME WITH A CHOICE OF TWO SIDES

<b>SALMON</b> GF .....	\$29
<b>HAM STEAK</b> .....	\$22
<b>HOMEMADE SAUSAGES</b> .....	\$22
<b>BRAISED LAMB NECK</b> .....	\$27
<b>CRISPY BABY PORK BACK RIBS</b> GF .....	\$27
<b>PAN FRIED SCALLOPS</b> .....	\$29
<b>CUT OF THE DAY</b> .....	See Blackboard

## SIDES

<b>ROASTED CARROTS</b> GF	
With raisins, dukkah & smoked yoghurt.....	\$8
<b>ICEBERG</b> GF	
Bacon & ranch dressing.....	\$8
<b>CELERIAC REMOULADE</b> GF .....	\$8
<b>BROCCOLI</b> GF	
With sesame dressing.....	\$8
<b>BEETROOT</b> GF	
With feta & broadbean.....	\$8
<b>CURLY FRIES</b> GF	
With aioli.....	\$8
<b>FRIES</b> GF	
With tomato sauce.....	\$6
<b>SLAW</b> GF	
With ranch dressing.....	\$6
<b>MASHED POTATOES</b>	
With truffle oil.....	\$6

## SALADS

### CHICKEN CAESAR SALAD

Poached chicken with prosciutto, egg and fresh salad.....\$22

### LAMB GREEK SALAD

Lamb back strap with cucumber, tomato, olives feta and red onion.....\$22

### SMOKED SALMON SALAD

green papaya, cucumber, fresh herbs & sesame dressing.....\$22

## SWEETS

### UPSIDE DOWN CHEESE CAKE

With sour cherries & ginger crumb.....\$10.50

### RASPBERRY & WHITE CHOCOLATE BREAD & BUTTER PUDDING

With ice cream.....\$10.50

### CREME BRULEE

.....\$10.50

### DOUGHNUTS

With cinnamon & ice cream.....\$10.50

### CONE ICE CREAM

Your choice.....\$3

### OLD FASHIONED APPLE PIE

With ice cream.....\$10.50

### POPCORN SUNDAE

With ice cream.....\$10.50

## KIDS MENU

**FRESH FISH BITES & CHIPS**.....\$10

**CHICKEN NUGGETS & CHIPS**.....\$10

**BATTERED SAUSAGES & CHIPS**.....\$10

**+ \$2 KIDS CONE**

INCLUDES ACTIVITY BAG

## SMALL PLATES

### OLIVES GF

kalamata & green jumbo served warm.....\$9

**GARLIC BREAD**.....\$7

### POLENTA CHIPS GF

with ranch dressing.....\$8

### SALT & PEPPER SQUID GF

with lemon & aioli.....\$12

### GARLIC PRAWNS GF

with lemon & aioli.....\$15

### MARINATED MUSSELS GF

with chilli & fresh herbs.....\$12

### SMOKED TREVALLY PATE

with crackers.....\$10

### MUSHROOM ARANCINI

with aioli.....\$10

### BABY BACK PORK RIBS GF

with sweet & sour sauce.....\$15

### SPICED BRISKET SLIDER

with smoked cheese & pickles.....\$5

### PAN FRIED FISH SLIDER

with caper, dill mayo & greens.....\$5

### KUMARA FRIES

with a miso & orange sauce.....\$9

### SCALLOPS

with aioli & lemon.....\$15

### PORK CHEEK CROQUETTE

with kimchi mayo.....\$12

### MEATBALLS

with tomato & parmesan.....\$12

### CHEESE

with dry honey, grapes & crackers.....\$13pp

## SEAFOOD SHARING PLATTER

Can serve 3 people

salt & peper squid, garlic prawns,  
marinated mussels, smoked trevally pate,  
pan fried fish sliders

\$38

## BURGERS

**ADD FRIES \$4**

### SPICY BRISKET

with sourdough bun, smoked cheese, tomato jam  
& butter crunch.....\$16

### BATTERED FISH

with sourdough bun, caper dill mayo, tomato jam  
& butter crunch.....\$16

### TEMPURA SOFT SHELL CRAB

black sourdough bun, siracha mayo, tomato jam  
& butter crunch.....\$16

### CHICKEN

with sourdough bun, bacon, smoked cheese,  
tomato jam & butter crunch.....\$16

### MUSHROOM & HALLOUMI

with sourdough bun, tomato jam, ranch  
& butter crunch.....\$16

### HAMBURGER

with sourdough bun, beetroot, tomato jam  
& butter crunch.....\$12

### CHEESE BURGER

with sourdough bun, tomato jam, beetroot,  
cheese & butter crunch.....\$13

**DOUBLE YOUR FILLING FOR \$6**

## CLASSICS

### FISH & CHIPS

battered or panfried with tartare & lemon.....\$20  
Add Salad \$3

### MUSSEL CHOWDER

creamy homemade chowder served with  
garlic bread.....\$18

### POTATOES WEDGES

cheese, sour cream & sweet Chilli.....\$16

### THAI CHICKEN CURRY

rice & fresh herbs.....\$22