



menu

entrée

Pan-Fried sour dough brushed liberally with garlic infused olive oil	\$6.50
Soup of the Day — please enquire	\$9.00
Sumac crusted whitebait — lightly dusted with rice flour and sumac then deep fried to a crispy golden brown served with sumac aioli	\$14.00
Thai Coconut Mussels	\$17.50
Cornish Crab stack on kipfler potatoes with guacamole	\$16.00
Kangaroo Island Scallops with a hiyashi wakame and ponzo dressing	\$18.00
Thai Chicken and Prawn Salad	\$16.00

main

Fish of the Day — please enquire	POA
136 day Grain fed Sirloin served with a potato gallet, asparagus and a rich beef jus	\$28.00
Morton Bay bug Risotto with spinach in a rich garlic, white wine and cream sauce	\$22.00
Pasta of the day (for Vegetarian option please enquire)	\$20.00
Creamy roasted garlic and white wine prawns with a rice timbale	\$24.00
Marinated lemon and thyme chicken breast with caramelized beetroot tart and eggplant rolentini	\$27.50
Master stock Pork belly on braised lentils, julienne of leek and mashed potato with a rich jus	\$26.00

sides

Mixed leaf garden salad with house made citrus dressing	\$6.50
Mixed steamed vegetables	\$6.50
Sea salt Fries with aioli	\$6.50

dessert

Please see our counter for our ever changing dessert options