

## to start

garlic bread* (V)	6
bowl of mixed olives* (V)	6
bowl of chips* (V)	8
sweet potato wedges, sour cream, sweet chilli sauce* (V)	9
bread & dips* (V)	12
grilled pita bread, hummus, beetroot dip	
arancini* (V)	15
mushroom & pea arancini, aioli, parmesan	
salt & pepper squid* (DF)	24
japanese seven spice, aioli	
cheese plate* (V)	26
three cheeses, lavosh, crackers, fruit, quince paste	
antipasto plate*	28
prosciutto, salami, grilled vegetables, olives, hummus, beetroot dip, bocconcini, pita bread, grissini	
<b>burger/roll</b>	
all served on a soft milk bun, chips	
classic beef	24
cheese, tomato, lettuce, pickles, special sauce	
chicken breast	24
buttermilk fried chicken, asian cabbage slaw, jalapenos, sriracha mayo	
lobster roll	26
lobster, garlic mayo, celery, green herbs, shallot	
salmon roll	24
smoked salmon, avocado, rocket, capers, feta cheese, cucumber, dill, pickles	

## 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 (GF) (DF)	half dozen 21
natural, soy, wasabi & yuzu vinaigrette	dozen 36
kilpatrick oysters (GF) (DF)	half dozen 24
bacon, worcestershire	dozen 39
king island scallops 6 pieces (GF)	24
half shell scallops, papaya, shallot, coriander salsa	
watergrill fish & chips* (DF)	29
beer battered fish, salad, tartare, lemon	
barramundi fillet (GF) (DF)	32
herb potatoes, spiced mayo, olives, cherry tomato, caper salsa, lemon	
salmon fillet (GF)	32
chickpea, quinoa, sweet corn, peppers, dill, grilled kale, tahini yoghurt	
cold seafood plate* (GF) (DF)	39
king prawns, marie rose sauce sydney rock oysters, yuzu, wasabi soy dressing smoked salmon, fennel, capers, aioli seared tuna, sweet pepper salsa	
mixed seafood plate	49
half grill lobster, battered fish half shell scallops, papaya salsa salt & pepper squid, chips, salad	

## meat

buttermilk fried chicken breast	28
asian cabbage slaw, jalapeños, sriracha mayo, chips	
soy glazed chicken breast (DF)	29
kipfler potatoes, asian greens, teriyaki sauce, fried onion	
lamb shoulder (GF)	32
roasted baby carrots, brown rice salad, spiced yoghurt, red wine jus	
sirloin steak (DF)	29
chips, salad, red wine jus	
scotch fillet (DF)	36
chips, salad, red wine jus	
<b>pizza</b>	
gluten free base	add 4
garlic cheese (V)	14
olive oil, oregano, parsley	
margherita (V)	22
tomato, fior de latté, basil	
charred veg (V)	24
mushrooms, eggplant, zucchini, capsicum, onion, pesto, fior de latte	
prosciutto	26
fior de latté, rocket, parmesan	
meatlovers	26
ham, salami, bacon, lamb, olives, peppers, fior de latte	
lamb	26
fior de latté, lamb shoulder, feta, oregano, tzatziki	
prawns	28
tomato, fior de latté, rocket, chilli	
<b>pasta</b>	
spinach ricotta tortellini (V)	24
herbed ricotta, mushroom ragu, green peas, truffle cream sauce	
pork pappardelle	26
slow cooked pork shoulder, fennel, mix olives, cherry tomatoes, herbs, parmesan cheese	
seafood linguini	29
prawns, calamari, crab meat, cherry tomatoes, white wine, garlic, rocket, pesto	

## sides

mixed leaf salad (V)	8
steamed greens, toasted almonds (V)	8
chips (V)	8
sweet potato wedges, sour cream, sweet chilli sauce (V)	9
kipfler potatoes, herb butter (GF)	9
<b>kids meals</b>	
fish & chips, salad (DF)	13
calamari & chips, salad (DF)	13
buttermilk fried chicken breast & chips, salad	13
ham & pineapple pizza	13
pasta, napolitana sauce, parmesan (V)	13

## salad

tomato & burrata (V)	22
ox heart tomatoes, burrata, nectarine, pistachio dukkah, pickled onion, rocket, crispy bread, lemon vinaigrette	
spiced chicken salad	24
cos, capsicum, tomato, cucumber, red onion, zaatar bread, radish, lemon sumac dressing	
smoked salmon (DF)	25
soba noodles, shallots, cucumber, peppers, snow pea sprouts, soy yuzu dressing	
king prawn (GF) (DF)	26
quinoa, shaved fennel, lychee, mint, cherry tomato, cos, pomegranate, seeded mustard dressing	

## 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.