

all day dining (11.30am - 9.00pm)

garlic bread (V)	6
bowl of chips (V)	8
wedges, sour cream, sweet chilli sauce (V)	9
sweet potato salad (V)	22
chickpea, turmeric spiced cous cous, goat's cheese, pecan, yoghurt dressing	
salt & pepper squid (DF)	23
five spice, aioli	
classic beef burger	24
soft milk bun, cheese, tomato, lettuce, pickles, special sauce, caramelised onion, chips	
cheese plate (V)	26
three cheeses, lavosh, crackers, fruit, quince paste	

antipasto plate	28
prosciutto, salami, grilled vegetables, olives, smoked eggplant dip, tzatziki, bocconcini, toasted bread, grissini	

cold seafood plate	39
king prawns, marie rose sauce, sydney rock oysters, yuzu, wasabi soy dressing, smoked salmon, fennel, capers, green goddess dressing, seared tuna, sweet pepper salsa	

burger/roll

all served on a soft milk bun, chips

classic beef	24
cheese, tomato, lettuce, pickles, special sauce, caramelised onion	
chicken breast	24
buttermilk fried chicken, cabbage slaw, jalapenos, siracha mayo	
lobster roll	26
lobster, kewpie mayo, celery, shallot, chives	

OPENING HOURS

Open 7 days

Café from 10.30am Kitchen from 11.30am

(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.

hot & cold seafood platter for two - 130

chips, salad, condiments, lemon

cold

a selection of oysters, prawns,
seared tuna, smoked salmon

hot

grilled lobster,
half shell scallops, café de paris butter,
herb crumbs,
salt & pepper squid,
grilled barramundi fillet

seafood

sydney rock oysters (DF)	half dozen 21 / dozen 36
natural, white soy, wasabi & yuzu vinaigrette	

kilpatrick oysters	half dozen 24/ dozen 39
bacon, worcestershire	

king island scallops	6 pieces 24
half shell scallops, café de paris butter, herb crumbs	

watergrill fish & chips (DF)	29
salad, tartare, lemon	

barramundi fillet (GF) (DF)	32
crisp potatoes, capers, parsley, aioli	

atlantic salmon (GF)	32
quinoa tabbouleh, roast cauliflower, tzatziki	

cold seafood plate	39
king prawns, marie rose sauce, sydney rock oysters, yuzu, wasabi soy dressing, smoked salmon, fennel, capers, green goddess dressing, seared tuna, sweet pepper salsa	

mixed seafood plate	49
half grilled lobster, battered fish, half shell scallops, spicy herb crumb, salt & pepper squid, chips, salad	

meat

buttermilk fried chicken breast	28
cabbage slaw, jalapeños, sriracha mayo, chips	

spiced chicken breast (GF)	29
sweet potato, charred broccolini, mint yoghurt	

beef cheek (DF)	29
soy glazed, green mango, cucumber, daikon, mint, crisp shallots, jasmine rice	

lamb shoulder	32
roast pumpkin, freekeh, parsley, smoked feta, red wine jus	

scotch fillet (DF)	36
chips, salad, red wine jus	

pizza

gluten free base	add 4
garlic cheese (V)	14
olive oil, oregano, parsley	

margherita (V)	22
tomato, fior de latté, basil	

prosciutto	26
tomato, fior de latté, rocket, parmesan	

classic pizza	26
ham, salami, olives, peppers, tomato, fior di late	

lamb	26
lamb shoulder, feta, oregano, tomato, tzatziki	

prawns	28
tomato, fior de latté, zucchini, chilli	

pasta

rigatoni pasta (V)	24
eggplant, zucchini, tomato, basil, parmesan	

pork pappardelle	26
pork shoulder, fennel, white wine, olives, tomato, crispy sage, parmesan	

prawn & mussel spaghetti	29
cherry tomatoes, white wine, garlic, baby spinach	

sides

mixed leaf salad (V)	8
steamed vegetables (V)	8
chips (V)	8
wedges, sour cream, sweet chilli sauce (V)	9

kids meals

fish & chips, salad (DF)	12
calamari & chips, salad (DF)	12
buttermilk fried chicken breast & chips, salad	12
ham & pineapple pizza	12
pasta, napolitana sauce, parmesan (V)	12

salad

sweet potato (V)	22
chickpea, turmeric spiced cous cous, goat's cheese, pecan, yoghurt dressing	

poached chicken (GF)	24
quinoa, beans, sugar snaps, peas, mint, baby spinach, persian feta, toasted almonds, buttermilk dressing	

smoked salmon	25
avocado, farro, fennel, cucumber, capers, rocket, green goddess dressing	

king prawn (DF)	26
pomegranate, green mango, mint, barley, crouton, cherry tomato, yuzu dressing	

DESSERT BAR

See the display cabinet for varied
selection of desserts, soft serve gelatos
& homemade biscuits daily.

Order a whole cake for you next occasion
from our in-house pastry chef.