



BREADS

GARLIC BREAD 4

TOMATO BRUSHETTA 8

basil pesto, tomato, onion & fresh herbs

PULLED DUCK BRUSHETTA 14

ponzu, avocado, shaved onion, aioli & herbs

HALF BAGUETTE 15

trio of today's dips

STARTERS

CHOWDER 16

potato, leek, fish, prawns, crusty bread

PRAWN SPRING ROLLS 18

wakame, carrot, ponzu dipping sauce

CHILLI SALT CALAMARI 16

kaffir lime aioli

TEMPURA PRAWNS 16

wasabi mayo

SCALLOPS & PORK BELLY 18

sesame, xo sauce

PRAWN & PORK BELLY 21

radish, red onion, coriander, mint, lime & chilli

OYSTERS

half dozen serve

NATURAL 22

grapefruit & champagne granita

FLAMED 24

ponzu, aioli, wakame, coconut aioli

GRILLED 24

bacon & tamarind

SIDES

BEER BATTERED CHIPS kaffir lime aioli 6

SWEET POTATO WEDGES garlic aioli 9

GREEK SIDE SALAD 6

STEAMED JASMINE RICE 4

GREENS BEANS w parmesan 8

NON SEAFOOD

CONFIT DUCK 28

kipfler potatoes, asparagus, sticky orange sauce

EYE FILLET 200g 39

duck fat potatoes, seasonal green veg, red wine jus

FISH FILLETS

CAJUN SPANISH MACKEREL 29

warm potato, capsicum, red onion & avocado stacked salad, orange butter & aioli

MACADAMIA LEMON MYRTLE CRUSTED SNAPPER 35

sweet potato wedges, seasonal green veg & fire roasted capsicum sauce

LEMON BUTTER SPANISH MACKEREL 30

lemon butter sauce, rosemary roast potatoes, parmesan green beans

GOLDBAND SNAPPER FISH & CHIPS 32

grilled or battered, crunchy beer battered chips, lemon, tartare & greek salad

TUNA STEAK 36

blistered cherry tomatoes, olive tapenade, kipfler potatoes

SEAFOOD MAINS

PONZU SPICED CALAMARI 26

rocket, green apple, red onion, parmesan & garlic aioli

SCALLOP & PRAWN RISOTTO 36

asparagus, spinach, parmesan & lemon oil

COCONUT CRUMBED PRAWNS 35

mesculin & macadamia nut salad, coriander, lime chilli

SEAFOOD LINGUINI 36

scallops, prawns, onion, tomato, chilli, white wine butter sauce, dill pangrattato