

Lunch / Dinner

From 11.30am onwards

TO START

- Ⓜ Ⓥ Marinated Olives \$6.00
- Ⓥ Garlic Sourdough Bread \$6.00
- Ⓥ Bruschetta \$12.50
Roma tomato and basil topped with shaved parmesan

ENTRÉES

Sydney Rock Oysters Half dozen \$16.50 / dozen \$32.00
Served natural (GF), kilpatrick (GF) or mornay

Ⓜ BBQ Octopus and Halloumi Salad \$17.00

Salt and Pepper Crusted Squid \$17.50
With crispy Thai noodle salad and sweet chilli dipping sauce

Ⓜ Ⓥ QUINOA Quinoa Vegetable Salad \$17.50
With roasted pumpkin, beetroot, chickpeas, kale and lemon herb dressing

Italian Charcuterie Board \$18.50
Prosciutto di parma, sopressa salami, aged parmesan cheese, marinated olives, semi dried tomatoes served on a board with warm sourdough

Smoked Salmon and Avocado Terrine \$18.50
With crisp bread

Grilled Chicken Salad \$18.50
With arugula, Roma tomato, bocconcini, garlic croutons in a balsamic olive oil dressing

Marinated Greek Lamb Salad \$19.50
With crispy cos lettuce, black olives, capsicum, cucumber, onion, fetta cheese drizzled with a lemon herb dressing

MAINS

Ⓥ Spaghetti Aglio e Olio \$17.00
Sautéed minced garlic, chilli and finely chopped parsley in olive oil tossed with freshly made spaghetti and parmesan cheese

Spring Bay Black Mussels \$24.00
Cooked in a spicy tomato and basil sauce served with warm Italian bread

Ⓜ Oven Baked Chicken Supreme \$25.00
Wrapped in prosciutto on a Mediterranean légume compote

Crumbed Pork Cutlet	\$27.00
Served with a creamy cold potato and apple salad	
Beer Battered Barramundi Fillets	\$27.50
Served with seasoned fries, garden salad and homemade tartare	
GF Crispy Skin Pork Belly	\$27.50
On buttered mashed potatoes with braised cabbage and Granny Smith apple glaze	
Fettuccine Machiavelli	\$29.00
Flat ribbon egg pasta, pan tossed with sautéed prawns, field mushrooms, roast garlic, parsley, chilli and extra virgin olive oil	
Spaghetti Marinara	\$30.00
A selection of freshly cooked seafood sautéed with garlic and finished with napolitana sauce	
GF Crispy Skin Atlantic Salmon Fillet	\$29.00
Served with summer squash and gremolata	
Grain Fed Portehouse Steak	\$35.00
Served with sautéed green beans, galette potatoes and green peppercorn jus	
Seafood Plate	\$38.50
A selection of cooked and fresh seafood including salt and pepper crusted squid, BBQ octopus, natural oysters (4), fresh tiger prawns and dipping sauce	
Half Lobster Mornay	\$39.50
Served with roasted pumpkin, English spinach, cherry tomato salad and fries	

VEGETARIAN AND VEGAN MEALS CAN BE MADE BY OUR CHEFS UPON REQUEST

SIDES

Mashed potatoes	\$5.00
House Seasoned Fries	\$6.00
Rocket Parmesan Salad	\$6.50
Stir Fry Vegetables	\$7.00
Seasoned Chat Potatoes	\$7.50

Corkage: \$6.50/pers - Cakeage: \$3/pers - All prices are inclusive of GST
 Eftpost Transaction available - Minimum \$10 - No split bill
 A 10% surcharge applies on public holidays