



Starters/Snacks/Shares: Available from **11.30am**

Crispy Herb & Garlic Bread (v) 8.0

Grilled House Made Bread w/ Dukkha, Balsamic & Forest Edge Olive Oil (v, gfo) 8.5

Bruschetta - Cherry Tomato, Feta & Olive Tapenade (gfo) 10.5

Australian Salt & Pepper Squid w/ Fresh Lemon & Aioli 16.5

Garlic Prawn Hot Pot - Four Australian Tiger Prawns cooked in a Garlic, Chilli & Herb Butter, served w/ grilled House Baked Bread (gfo) 20.0

Spicy Chicken Wings w/ House Made Fermented Chilli Hot Sauce 12.5

Haloumi Szechuan Fries w/ Shaved Fennel, Toasted Hazelnuts & Salsa Verde (v) 16.0

Pea-falafels w/ Char-grilled Flatbread, Beetroot Hummus, Hot Sauce, fresh Tomato, Onion and Herbs (vegan, gfo) 16.5

Arancini- Camembert & Truffle w/ Salsa Verde & Toasted Hazelnuts (v) 14.5

Soup of the Day - (please see the daily specials) w/ Grilled Bread + Butter 15.0

Bucket of Prawns - served whole on ice, with house made Cocktail Sauce
500g 28.0

1kg 49.0 + a bottle of Sommerset Hill Sparkling 79.0

Chips w/ Old Bay Seasoning, Tomato Sauce and Aioli (v) 9.5

Wedges w/ Sour Cream and Sweet Chilli (v) 9.5

(v) Vegetarian

(gf) Gluten Free

(gfo) Gluten Free Option Available

Mains: Available from **11.30am**

Share Plate (main for 2), Australian Salt & Pepper Squid, Exmouth Prawns, Albany Oysters w/ Orange Dressing, Spicy Chicken Wings, Camembert and Truffle Arancini, Haloumi Szechuan Fries, Garden Salad, Sweet Potato Wedges & House Baked Grilled Bread 75.0

~ Best served with a bottle of our house wine 95.0

Local Beer Battered Fish w/ Chips, Garden Salad, House Dressing + Dill Tartare 24.5

Cauliflower, Kale & Quinoa Burger w/ Avocado, Red Capsicum Peperonata & Rocket in a freshly made Focaccia Bun + Sweet Potato Chips (gfo, vegan) 25.0

Steak Sandwich w/ Swiss Cheese, Onion Relish, Tomato, Rocket & Aioli in our Char-grilled house baked Bread + Chips & Aioli (gfo) 25.0

180g Cheese Burger - House made Burger Pattie w/ American Cheddar, Fresh Tomato and Aioli Served w/ House Made Pickled Cucumber & Onion Rings 25.0

Fried Chicken Burger w/ Chilli Hot Sauce, Fried Red Onion & Ranch Dressing, Served in a Glazed Milk Bun w/ Chips & Aioli 25.0

Sweet Potato Gnocchi w/ Lemongrass, Cashew & Coconut Satay Sauce (Vegan, gf) 26.0

Tandoori Spiced Pork Belly w/ Indian Chopped Vegetable Salad & Tzatziki (gf) 25.0

Roasted Butternut Pumpkin Salad w/ Roast Capsicum, Red Onion, Feta, Quinoa, Toasted Almonds & Sweet Tahini Dressing (gf) 24.0

Add Chicken to your Salad 5.0

Add Prawns to your Salad 6.0

Scotch Fillet (280g) - Topped with Garlic and Herb Butter + your choice of Garden Salad and Chips or Potato Dauphinoise & Sautéed Seasonal Vegetables (gf) 39.0

~ **Add seared Garlic Prawns (3) 6.0**

Market Fish (Please see the daily specials) MP

(v) Vegetarian

(gf) Gluten Free

(gfo) Gluten Free Option Available



Dinner Specials: Available from 5.30 pm

Chicken Ballotine w/ a Spiced Sausage Farce, Rosemary Duck Fat Potatoes, Shaved Fennel & Charred Brussels Sprouts (gf) 32.0

Crispy Skin Pork Belly w/ Apple, Beetroot & Walnut Remoulade, Sautéed Local Broccolini & James Squire Cider Glaze (gf) 32.0

Lamb Moussaka - Lamb Backstrap cooked Medium Rare w/ Potato, Eggplant, Wilted Spinach, & Horse Radish Cheese Sauce (gf) 39.5

Saffron & Tomato Paella w/ Kalamata Olives, Sweet Corn, Peppers & Lemon (Vegan, gf) 28.0

Chicken Fettuccine - Hand Made Pasta, Forest Edge Olive Oil, Roasted Cherry Tomatoes, Fresh Thyme, Parmesan & Prosciutto Crumb 28.0

Sides:

Garden Salad w/ house-made dressing (v, gf) 8.0

Roasted Garlic Potato Mash (v, gf) 6.0

Sautéed Fresh Local Vegetables & Toasted Almonds (v, gf) 8.0

Desserts:

Eskimo Bar, house made Chocolate coated Vanilla Ice Cream and Brownie Bar w/ White Chocolate Ganache, Praline and Salted Caramel (gf) 9.0

Sticky Date Pudding w/ Butterscotch Sauce and Vanilla Ice Cream 10.0

Salted Caramel Brulee w/ Macadamia Nut Praline & Black Berry Sorbet (gf) 12.0

Tiramisu - Almond Sponge, Kahlua & Dutch Cocoa (Vegan, gf) 12.0

Vanilla and Coconut Panna Cotta w/ Fresh Berries & Persian Fairy Floss (df) 12.0

Cheese Plate - Local Cheese with Albany Honeycomb, Fruit Paste & Crackers (gfo) 18.0

Additional sweet options available in our cake cabinet and on our Specials List.

(v) Vegetarian

(gf) Gluten Free

(gfo) Gluten Free Option Available