

Breads

Garlic and Parmesan Bread

With rosemary oil and lemon 6

House Made Sourdough

Aged balsamic, olive oil, Persian dukkah 9

Oysters

Freshly shucked Narooma Bay oysters

	<u>½ Dozen</u>	<u>1 Dozen</u>
Natural	21	34
Kilpatrick	23	36
Mornay	23	36
Chilli, ginger and lime	23	36
Vodka and Lemon	23	36

Entrees

Sea Salt, chilli and cracked pepper calamari

Cool garden salad, chunky chips, balsamic aioli 19

Mushroom Arancini

Napolitana sauce, porcini dust, parmesan shard 19

Pulled Pork Sliders

Slow roasted pulled pork with smokey barbecue sauce,
house slaw, pickles, raddish 21

Chilli and Garlic King Prawns

Rice pilaf, cucumber and mint 22

Tempura Fish Tacos

Mango, lime and coriander salsa, balsamic aioli 23

Canadian Seared Scallops

Lemon citrus butter 24

Antipasto board

Chef's selection of cured meats, cheeses, olives,
pickled fruits and breads 26

Pastas

Traditional Carbonara Fettucini

Garlic, cream, mushroom, bacon, shallots 25

Garden and Vine Pappardelle

Chilli, olive, garlic, basil, sun-dried tomato, eggplant 26

Pork Ragu

Red wine sauce, basil, slow roasted pulled pork, parmesan 28

Seafood Marinara

Prawns, mussels and Canadian scallops in a chardonnay butter
sauce with fresh herbs and lemon 32

Mains

Add the following to any dish

Canadian Seared Scallop 4

Calamari 5

Giant King Prawn 6

Traditional Fish and Chips

Mixed leaf salad, chunky fries, mushie peas,
tartare and lemon 24

Parsley and Parmesan Crusted Chicken Schnitzel

Kale slaw, chunky chips, trio of dipping sauces:
whisky barbecue sauce, aioli, house mustard 25

Char-Grilled Chicken Breast

Summer salsa, rice pilaf, broccolini, sweet potato puree 29

Maple and Cinnamon Glazed Pork belly

Dutch carrots, green apple and red cabbage salad 30

Slow Cooked Beef Rib

Roasted root vegetables, mint yoghurt, chimichurri 32

Herb Crusted Tasmanian Salmon

Mediterranean salad, grilled lemon 34

North Queensland Barramundi

Blood orange and lime dressing, saffron rice, spiced greens 36

½ Western Australian Lobster

Mornay Sauce, parmesan, garden salad and chips 39

Whole Lobster 56

200gm Eye Fillet

Smashed chat potatoes, market vegetables, red wine jus,
chimmichurri 42

Land and Sea

200gm eye fillet, giant king prawn, Canadian seared scallop,
smashed chat potatoes, market vegetables 55

Meat Platter for 2

300gm eye fillet, pork belly, beef ribs, chicken breast, seasonal
vegetables, selection of dipping sauces 120

Hot and Cold Seafood Platter

4 natural oysters, 4 kilpatrick oysters, seared Canadian scallops,
giant king prawns, Port Lincoln mussels, whole Western
Australian lobster mornay, herb crusted salmon fillet, salad,
chunky fries and selection of dipping sauces 169

Desserts

Trio of sorbet

Lemon, mango and strawberry sorbet 12

Lemon Curd Tart

Lime zest, burnt merengue 14

Raspberry and Coconut Pana Cotta

Berry coulis, mint leaves 14

Baileys Irish Cream Brulee

Peanut and caramel praline 15