

## Breads

### Garlic and Parmesan Bread

With rosemary oil and lemon 7

### 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**

House salad, chunky chips, balsamic aioli 19

### **Mushroom Arancini**

Neapolitan sauce, porcini dust, parmesan shard 19

### **Pulled Pork Sliders**

Slow roasted pulled pork with smoky barbecue sauce, coleslaw,  
pickles, radish 21

### **Chilli and Garlic King Prawns**

Rice pilaf, cucumber and mint 22

### **Tempura Fish Tacos**

Mango, lime and coriander salsa, balsamic aioli 23

### **Canadian Pan Seared Scallops**

Citrus vinaigrette 24

### **Antipasto board**

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

## Pastas

### **Traditional Carbonara Fettuccini**

Garlic, cream, 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 Neapolitan 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 and Quinoa Salad**

Mint labneh, roasted seasonal vegetables, marinated feta,  
toasted nuts and seeds, balsamic reduction 30

**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 and King Prawn**

Garlic and lemon butter sauce, Arborio rice,  
spiced seasonal vegetables 36

**½ Western Australian Lobster**

Mornay Sauce, parmesan, garden salad and chips 39

Whole Lobster 56

### **200gm Eye Fillet**

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

### **Land and Sea Eye Fillet**

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

### **Meat Platter for 2**

200gm eye fillet, pork belly, beef ribs, chicken schnitzel, seasonal vegetables, chunky chips, 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

### **Wagyu Eye Fillet**

MSA 5 + Grain finished eye fillet, served medium rare.  
Accompanied with seasonal vegetables, onion rings,  
house dipping sauces 75

### **Land and Sea Wagyu Eye Fillet**

MSA 5 + Grain finished eye fillet, served medium rare.  
Accompanied with 2 Canadian seared scallops, 2 giant king  
prawns, sea salt and cracked pepper calamari,  
house dipping sauces 90

### **Wagyu Eye Fillet with ½ Western Australian Lobster**

MSA 5 + Grain finished eye fillet, served medium rare.  
Accompanied with ½ Western Australian  
Lobster Mornay, garden salad 110



## 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**

Belgian white chocolate and peanut shard 15