



SEAFOOD

- Sydney Rock Oysters (A)
- Crystal Bay Prawns (A) WEEKEND ONLY
- Tiger Prawn (I)
- Kinkawooka Black Mussels (A)
- Little neck New Zealand Clams (I)
- Green Shell New Zealand Mussels (I) WEEKEND ONLY
- Spider Crab (I)
- Morten Bay Bugs (A)
- Snow Crab (I)

SEAFOOD ACCOMPANIMENTS

- Mary Rose CONTAINS EGG
- American cocktail sauce VG
- Mignonette

ANTIPASTO

- Shaved salami CONTAINS PORK
- Sliced pastrami CONTAINS PORK
- Sliced mortadella CONTAINS PORK
- Pickled red cabbage VG
- Marinated Australian olives VG
- Grilled eggplant, zucchini, and peppers VG
- Spiced baby beetroot VG
- Roasted pumpkin VG

DIPS

- Babaganoush CONTAINS SESAME, VG
- Tzatziki CONTAINS DAIRY
- Cannellini bean VG, DF
- Basil pesto hommus CONTAINS NUTS, VG
- Green goddess CONTAINS DAIRY, V

LUNCH

- Monday to Thursday
Standard \$99PP
Window Guarantee \$114PP
- Friday
Standard \$115PP
Window Guarantee \$130PP
- Saturday & Sunday
Standard \$140PP
Window Guarantee \$155PP

KIDS

- Standard Lunch \$49
- Standard Dinner \$55

DINNER

- Monday to Thursday
Standard \$125PP
Window Guarantee \$140PP
- Friday & Saturday
Standard \$150PP
Window Guarantee \$165PP
- Sunday
Standard \$140PP
Window Guarantee \$155PP

EARLY BIRD PRICE

- Adult \$110
- Kids \$45

BREADS

- Tomato and rosemary focaccia
- Baguette
- White bread roll

SALADS

- Potato salad horseradish & buttermilk dressing, dill pickle CONTAINS DAIRY, V
- Seafood noodle salad CONTAINS SEAFOOD (I)
- Kale & chickpea, creamy tahini dressing
CONTAINS SESAME, V, DF
- Elbow Caesar salad CONTAINS DAIRY & GLUTEN
- Tomato caprese, balsamic glaze CONTAINS DAIRY, V
- Greek salad CONTAINS DAIRY, GF
- Roasted beet salad, orange segments, feta, frisée, citrus dressing CONTAINS DAIRY, V
- Green beans, cherry tomato, french dressing DF, VG
- Arugula, strawberry, avocado, balsamic vinaigrette
VG, DF

DRESSING

- Balsamic dressing VG
- French dressing V
- Mint dressing VG

V vegetarian | VG vegan | GF gluten free | Seafood Origin Key: (A) - Australian, (I) - Imported, (M) - Mixed origin

Food is prepared in a kitchen that also handles other allergens. Menu subject to change according to seasonality and availability.

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex), groups of 10 or more there will be a 10% service fee, 10% Sunday surcharge and 15% public holiday surcharge.

SOUP

Miso soup CONTAINS SOY

Laksa soup CONTAINS SEAFOOD

Pea & ham soup, grissini CONTAINS DAIRY

Soups are subject to weekly change

ASIAN COUNTER

Wok tossed Asian vegetable, oyster sauce

CONTAINS GLUTEN, VG

Stir fry Hokkien noodle, Asian greens

CONTAINS GLUTEN & SOY, V

Butter chicken CONTAINS DAIRY & NUTS

Dal Pachranga / Mixed Dal Tadka CONTAINS DAIRY, V

Prawn dumpling (I), CONTAINS GLUTEN & SESAME

Tom Yum fried rice CONTAINS GLUTEN, V

Jerra rice VG

Prawn crackers

Chilli oil | Soy sauce | Black vinegar

FROM THE BUTCHER

Maple glazed ham GF, DF

Roasted lamb leg, mint jelly

Greek lemon chicken GF, DF

Steak cut chips CONTAINS GLUTEN

Tempura fish bites, tartar sauce (I), CONTAINS GLUTEN

Kangaroo bourguignon GF, DF

Roast beef, Yorkshire puddings, peppercorn sauce

PUDDINGS CONTAIN GLUTEN & DAIRY

Southern fried chicken WEEKEND ONLY

MEDITERRANEAN

Herb roasted Desiree potatoes GF, DF

Oven roasted Barramundi fillet, salsa verde (A) GF, DF

Roasted kabocha squash CONTAINS SOY

Mediterranean roasted vegetables CONTAINS SESAME, V, DF

Seasonal garden vegetables, lemon pepper VG

Penne Putanesca CONTAINS GLUTEN & DAIRY

Orechiette Boscaiola CONTAINS GLUTEN & DAIRY

Corn on cob, spicy mayo, parmesan cheese

CONTAINS DAIRY, GF

SUSHI

Miso glazed baked Salmon roll

CONTAINS SEAFOOD (M), SESAME, SOY & DAIRY

Spicy Tuna & avocado roll WEEKEND ONLY

CONTAINS SEAFOOD (M), SESAME, GLUTEN & DAIRY

Baked chicken katsu avocado roll

CONTAINS DAIRY & GLUTEN

Age Tofu roll & avocado aioli CONTAINS SOY, EGG & SESAME

Garden vegetable roll & fruit Caviar GF, DF

DESSERT

Strawberry frangipane tart CONTAINS DAIRY, GLUTEN & NUTS

Peach & mango chouquettes

CONTAINS GLUTEN, DAIRY & NUTS

Mango chiffon CONTAINS GLUTEN & DAIRY

Bitter chocolate mandarin cake

CONTAINS GLUTEN, DAIRY & NUTS

Caramello basque cheesecake CONTAINS GLUTEN & DAIRY

Hazelnut mocha cake CONTAINS NUTS & DAIRY, GF

Tropical cake CONTAINS DAIRY & NUTS, GF

Isphan pannacotta CONTAINS DAIRY, GF

Sago station - Assorted berries, flavoured jellies,

house made granola GF, DF, GRANOLA CONTAINS NUTS

Vanilla ice cream GF

Assorted fruits



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