



MONDAY - FRIDAY

LUNCH

Standard

Adult \$109PP

Kids \$54.50PP

Window Guarantee

Adult \$130PP

Kids \$65PP

DINNER

Standard

Adult \$129PP

Kids \$64.50PP

Window Guarantee

Adult \$150PP

Kids \$75PP

SEAFOOD

Sydney Rock Oysters Natural (A) GF, DF, NF

Australian Tiger Prawns (A) GF, DF, NF

Kinkawooka Black Mussels, Fresh Herbs (A)
GF, DF, NF

Golden Bay Little Neck Clams, Citrus Dressing (I)
GF, DF, NF

New Zealand Green Shell Mussels, Sauce Vierge (I)
GF, DF, NF

Spencer Gulf Blue Swimmer Crab (A) GF, DF, NF

Bay Bugs, Natural (I) GF, DF, NF

Chilled Seafood Salad (M) GF, DF, NF

Snow Crab Cluster (I) GF, DF, NF

SEAFOOD ACCOMPANIMENTS

Marie Rose GF, NF

American Cocktail Sauce GF, DF, NF

Mignonette V, DF, GF, NF

Chilli Lime Coriander Dressing (Nam Jim) NF, DF

Citrus Herbs Vinaigrette V, VG, DF, GF, NF

Lemon Wedges V, VG, DF, GF, NF

ANTIPASTO

Charcuterie Platter Selection

Salami, Mortadella, Prosciutto, Double Smoked Ham
GF, DF, NF

Gherkins, Pickle Onion, Pickle Dill V, VG, DF, GF, NF

Olive Medley V, VG, DF, GF, NF

Baby Beets, Orange, Spanish Onion V, VG, DF, GF, NF

Grilled Eggplant, Zucchini, Bell Peppers
V, VG, DF, GF, NF

Spiced Fennel, Artichokes V, VG, DF, GF, NF

Bocconcini, Rosemary, Olive Oil GF, NF, V

DIPS

Baba Ganoush GF, DF, NF, V, VG

Hummus GF, DF, NF, V, VG (CONTAIN SESAME)

Labneh, Za'atar, Fried Pita V

Marinated Feta GF, NF, V

Whipped Ricotta, Honey, Lemon GF, NF, V

BREADS

Assorted Rustic Bread Selection

White, Whole Meal, Focaccia NF, V

Lavosh, Grissini, Savoury Crackers, Quince Paste
DF, NF, V

Fine Australian Cheese Selection

Triple Cream Brie, Mature Cheddar, Blue Vein Cheese
GF, NF, V

SALADS

Green Beans, Cherry tomato, French Dressing
GF, DF, NF, V

Soba Noodle Salad, Seafood Marinara DF, NF

Roasted Caulini, Chickpea, Tahini Dressing
GF, DF, V (CONTAIN SESAME)

Insalata Mista, Balsamic Vinaigrette GF, DF, NF, V, VG

Garden Tide, Marinated Squash, Buttermilk Dressing
GF, NF, V

Tomato Caprese, Balsamic Glaze GF, NF, V

Greek Salad GF, NF, V

Potato Salad, Crispy Bacon, Chives,
Wholegrain Mustard Dressing GF, DF, NF

Cajun-Spiced Chicken Salad, Coriander, Lime Zest
GF, DF, NF

Assorted Crudit  GF, DF, NF, V, VG

V vegetarian | VG vegan | GF gluten free | DF dairy free | NF nut 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.

10% Sunday surcharge and 15% public holiday surcharge.

DRESSING

Balsamic Dressing GF, DF, NF, V, VG

French Dressing GF, DF, NF, V, VG

Strawberry Vinaigrette GF, DF, NF, V, VG

Orange Citrus Vinaigrette GF, DF, NF, V, VG

SOUP

Subject to change

Tomato, Basil Soup GF, NF, V

Roasted Pumpkin Soup GF, NF, V

Pea, Ham Soup, Grissini GF, NF

ASIAN COUNTER

Wok Tossed Asian Greens, Light Soy Sauce
DF, NF, V, VG

Nasi Goreng, Aromatic Spices, Crispy Shallots DF

E-Fu Noodles, Mushroom, Soy Essence
DF, NF, V

Five-Spice Braised Beef Shin,
Shiitake Mushroom, Lotus roots DF, NF

Prawns Dumplings, Sesame Oil DF, NF

Chana Masala, Spiced Tomato Gravy V, VG, GF

Butter Chicken, Yoghurt, Coriander GF

Fragrant Basmati Rice, Curry Leaves,
Fried Onion GF, NF, V, VG

Prawn Crackers, Pappadums DF, NF

FROM THE BUTCHER

Maple Glazed Ham, Roasted Root Vegetables
GF, DF, NF

Pasture Fed Lamb Leg, Caramelised Onion
GF, DF, NF

Herbs Rubbed Beef Brisket, Yorkshire Pudding
GF, DF, NF

French Fries

Corn on the Cob NF, V

Tempura Fish Bites, Tartar Sauce NF

Braised Kangaroo, Garden Peas, Herb Jus
DF, NF, GF

Herb-Roasted Chicken, Tomato, Eggplant,
Basil Ragu GF, DF, NF

Buttered Mash, Chives GF, NF, V

V vegetarian | VG vegan | GF gluten free | DF dairy free | NF nut free

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15% public holiday surcharge.

MEDITERRANEAN

Artichoke Hearts, Marinated Olives,
Seasonal Roast Vegetables GF, DF, NF, V, VG

Oven Roast Cod, Smoke Eggplant (A) GF, NF

Zucchini, Brussels Sprouts, Tomato Confit
GF, DF, NF, V, VG

Steamed Greens, Toasted Hazelnuts, Lemon Oil
GF, DF, V, VG

Twice-Cooked Chat Potatoes, Tourn,
Fresh Herbs GF, DF, NF, V, VG

Calamari Fritti DF, NF

Casarecce, Mushroom Alfredo, Truffle Oil NF, V

Rigatoni, Mediterranean Tomato Sugo,
Artichokes, Olives, Basil DF, NF, V, VG

Spanish Albóndigas, Soffritto, Parsley DF, NF

SUSHI

Signature Sushi, Maki, Poke Selection

Teriyaki Tofu, Sesame Maki DF, V, VG

Salmon, Avocado, Cucumber Roll (A) GF, DF, NF

Crispy Chicken Katsu, Tonkatsu Mayo, Shallots
NF

Prawn Delight, Tobiko, Spicy Mayo (I) GF, NF

Garden Vegetable Roll, Fruit Caviar, Micro Herbs
GF, DF, NF, V, VG

Poke Bowls, Edamame, Wakame, Pickled Ginger
(M) DF, GF

DESSERT

Black Sesame Cake V

Cherry Noire GF, NF

Biscoff Cheesecake V

Vegan Cake DF, V, VG

Berry Crumble NF, V

Pavlova GF, NF, V

Mango Tart NF

Orange Cake NF, V

Seasonal Fruits GF, DF, NF, V, VG

Vanilla Ice Cream, Condiments GF, NF

