



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, Pastrami, 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

SATURDAY & SUNDAY

LUNCH

- Standard (1hr.45min)
Adult \$149PP
Kids \$74.50PP
Window Guarantee (2hrs)
Adult \$180PP
Kids \$90PP

DINNER

- Standard (1hr.45min)
Adult \$159PP
Kids \$79.50PP
Window Guarantee (2hrs)
Adult \$200PP
Kids \$100PP

EARLY BIRD

- 1.5 hour dining time
Adult \$120PP
Kids \$60PP

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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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

