

STARTERS.

Bowl of Chips (vg, gf*) | sml \$10-lge \$13

BBQ seasoning, roast garlic aioli

Sweet Potato Fries (vg, gf*) | \$15

Cajun aioli

Beer Battered Onion Rings | \$16

BBQ seasoning, roast garlic aioli

Prawn Gyoza (6) | \$15

Tamari dipping sauce

Korean Spicy BBQ Squid (qf*) | \$24

Kewpie mayo, kimchi, lime, daikon and carrot pickle

Add chips and salad + \$8

Charred Baby Octopus | \$24

Almond Romesco, fetta, basil crisps, orange vinaigrette, charred lemon, basil oil

Baha Shrimp (6) | \$26

South American seasoned battered prawns, chipotle mayo, lime

SALADS.

Brazilian Surf n' Turf Salad (gf) | \$30

BBQ marinated steak and prawns, spinach leaves, soybeans, cherry tomato, onion, buffalo mozzarella, grilled capsicum, charred pineapple, citrus vinaigrette, chimichurri

Lamb Fattoush Salad | \$31

BBQ lamb Koftas, salad of toasted pita, beetroot hommus, spinach leaves, onion, cherry tomato, fetta, cucumber, quinoa, pomegranate, orange vinaigrette, topped with Sumac Labneh, pomegranate glaze and charred lemon

Roast Pumpkin Salad (v, gf) | \$24

Honey roast pumpkin and beetroot, mixed leaves, cherry tomatoes, onion, capsicum, cucumber, cashews, fetta, honey mustard dressing

Vegan Poke Bowl (vg, gf*) | \$26

Fried tofu, edamame, avocado, seaweed, cherry tomato, pickled vegetables, spinach, quinoa, cucumber, citrus slaw, nori, in a black sesame rice cracker bowl, yuzu miso dressing

Salad Toppers

Anchovies \$3
Seared Haloumi \$6
Smoked salmon \$7
Grilled chicken \$7
Fresh QLD tiger prawns (3) \$8
Baked salmon fillet \$18

FLATBREADS.

Garlic & Herb (v) | \$16

Garlic confit, virgin olive oil, herbs, beetroot hommus, tzatziki

Gooey Garlic & 3 Cheese (v) | \$17

Garlic confit, virgin olive oil, herbs, mozzarella, parmesan, fetta

Chilli Cheese (v) | \$18

Garlic confit and roast chilli blend, virgin olive oil, parmesan, mozzarella, fetta, herbs

Caprese (v) | \$19

Basil pesto, cherry tomato, parmesan, caramelized onion, buffalo mozzarella, basil oil, basil crisps

SCHNITZELS.

Traditional \$30

Golden crumbed chicken breast, chips, salad, choice of -

red wine, mushroom or pepper sauce

Parmigiana \$32

Golden crumbed chicken breast, ham, napolitana, mozzarella, chips, salad

Aussie \$34

Golden crumbed chicken breast topped with napolitana, bacon, caramelized onion, mozzarella, soft fried egg and hollandaise, served with chips and salad

Espanol \$34

Golden crumbed chicken breast loaded with Romesco, chorizo, Spanish onion, roast capsicum, olives and mozzarella, served with chips, salad and lemon

PASTA.

Pumpkin Ravioli (v) | \$30

Caramelised pumpkin stuffed ravioli on roast pumpkin puree, sage butter, pine nuts, fetta, whipped ricotta, sage crisps, basil oil, parmesan shavings

Pappardelle Marinara | \$34

Sauté tiger prawns, squid and mussels, Spanish onion, capsicum, white wine, pesto, and creamy Napolitana finished with parmesan shavings, pangritata and herbs

SYDNEY ROCK OYSTERS.

Pricing Guide 1/2 doz l doz

- Natural (gf) \$26 | \$42
- Chimichurri (gf) \$28 | \$44
- Kilpatrick (gf) \$30 | \$46
- Mornay \$30 | \$46
- Pickled ginger, Tamari, lime and coriander (gf) \$30 | \$46
- Smoked paprika and anchovy butter, herb pangritata \$30 | \$46

MESSY FINGERS.

Vegetarian Nachos (v, vg*, gf) | \$26

Mexican spiced chickpea, bean and capsicum mix, corn chips, melted mozzarella, sour cream, guacamole, tomato onion salsa, coriander, lime

Taco Fiesta | \$26

3 assorted soft tortilla tacos: Baha shrimp + Battered fish + Korean spicy BBQ squid. Loaded with crunchy slaw, cheese, tomato onion salsa, topped with Cajun aioli, plus salad, rice and beans, lime, sour cream, guacamole

Chilli Con Carne Nachos (gf) | \$28

Mexican spiced ground beef, bean and capsicum mix, corn chips, melted mozzarella, sour cream, guacamole, tomato onion salsa, coriander, lime

Aussie Burger (gf*) | \$27

Beef pattie, bacon, cheese, pickle, caramelized onion, pineapple, lettuce, tomato, beetroot, egg, BBQ mayo, toasted milk bun, fries, topped with onion rings

Steak Burger (gf*) | \$27

Seared sliced sirloin, rocket, caramelized onion, tomato, Swiss cheese, chimichurri, aioli, in a toasted milk bun, served with chips, topped with onion rings

Korean Fried Chicken Burger (gf*) | \$28

Crunchy fried chicken thigh, Korean hot sauce, pickled onion, citrus slaw, daikon and carrot pickle, Kimchi, shredded lettuce, Kewpie mayo in a toasted milk bun, served with chips, topped with onion rings

Fish Burger | \$26

Battered Hoki, shredded lettuce, pickled onion, cheese, pickle, herb mayo in a toasted milk bun, served with chips, topped with onion rings

Legume Burger (gf*, v, vg*) | \$26

Chick pea and lentil pattie, shredded lettuce, tomato, pickled onion, beetroot, almond Romesco, herb aioli in a toasted milk bun, served with chips, topped with onion rings

GRILL & MAINS.

Mediterranean Garlic &

Lemon Chicken (gf) | \$29

Marinated BBQ chicken thighs basted with garlic, lemon and herbs, baby potatoes, sauté broccoli, garlic sauce, charred lemon

Cajun Pork Cutlet (350g) (gf*) | \$32

Maple butter sauce, sauté baby potatoes and bacon, apple citrus slaw

New York (300g) (gf*) | \$36

Pasture fed, served with your choice of chips or mash, salad or vegetables, + mushroom sauce, pepper sauce, red wine gravy or Bearnaise sauce

Substitutes & add ons

Sweet potato fries + \$2 Creamy garlic prawns (4) \$8 Extra sauces + \$2

FROM THE SURF.

Beer Battered Fish | \$30

Crispy battered NZ Hoki fillet, chips, rocket apple salad, lemon and tartare

Coconut Lemongrass Mussel Pot | \$32

Australian mussels steamed in a spiced lemongrass and coconut milk broth with sides of scented rice and flat bread

Gochujang Prawns | \$35

Six flambé tiger prawns and vegetables in a sticky Korean chilli sauce, on a bed of scented rice, served in a crispy sesame rice cracker basket, coriander, daikon and carrot pickle, Kimchi and lime

Grilled Barramundi (gf*) | \$35

200g Barramundi fillet, baby potatoes, citrus slaw, lemon, herb mayo

Miso Glazed Salmon | \$38

Black sesame crusted salmon fillet, steamed rice, sauté greens, sesame wafer, yuzu miso glaze, charred lemon

SEAFOOD PLATTER | \$140

Serves 2 | hot & cold selection.

Available Friday-Sunday only

1/2 dozen oyster selection, fresh tiger prawns, smoked salmon, battered Hoki, Korean buffalo squid, glazed salmon fillet yuzu miso dressing, charred Romesco octopus, Baha prawns, coconut lemongrass mussels, chips, citrus slaw, lemon, tartare, Cajun aioli

PIZZA.

3 Cheese Margherita | \$23

Napolitana, buffalo mozzarella, parmesan, mozzarella, Italian herbs, basil oil

Hawaiian | \$25

Napolitana, smoked leg ham, pineapple, mozzarella, herbs

Pepperoni | \$26

Napolitana, pepperoni, mozzarella, herbs

Roast Pumpkin | \$29

Roast pumpkin, caramelised onion, fetta, pine nuts, thyme, Chimichurri, tomato, buffalo mozzarella, basil crisps

Meatlovers | \$31

Napolitana, ground beef, smoked leg ham, pepperoni, cabanossi, chorizo, herbs, mozzarella, topped with BBQ sauce

Supreme | \$31

Napolitana, ground beef, smoked leg ham, pepperoni, cabanossi, onion, mushroom, pineapple, olives, mozzarella, herbs

Garlic Prawn & Chorizo | \$39

Garlic marinated prawns, Napolitana, crumbled chorizo, Spanish onion, sun dried tomato, herbs, mozzarella, topped with rocket, roast garlic aioli, lemon and shallots

PIZZA EXTRAS.

Anchovies \$2

Vegetable topping \$2

Meat topping \$3

Chicken \$7

Prawns \$8

Gluten free base \$3

Vegan cheese \$3

FOR THE LITTLE ONES | \$16

For kids 12 and under only. Includes a 7oz soft drink and ice cream

Chicken Nuggets & Chips

Tomato sauce

Battered Fish & Chips

Tartare Sauce

Grilled Fish & Chips (gf*)

Lemon and tartare

Cheeseburger & Chips (gf*)

Tomato sauce

Pizza

Margherita, Hawaiian or pepperoni Swap chips for salad or veggies

v — vegetarian | v* - vegetarian on request gf - gluten free | gf* - gluten free on request vg — vegan | vg* - vegan on request