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**STARTERS**

Garlic Bread (sourdough) – per person [v] $2.50

Local olives with feta & sourdough [v] $13.50

Grilled scallops with lime, ginger & soy butter (6pc) [gf] $26.50

Creamy garlic king prawns with crusty bread $28.50

**SEAFOOD**

Salt & Pepper Squid – house-made with chips, salad & aioli $29.50

Beer battered fish of the day with chips, mixed salad & lemon mayo $27.50

Scallop & prawn risotto with pesto, spinach & parmesan [gf] $36.50

Seafood Board for One – fresh prawns, grilled scallops, pan fried barramundi,

salt & pepper squid, fish cocktails, tempura prawns, chips, salad & lemon mayo $55.50 or

* Add house pickled baby octopus $61.50

Prawn & Chorizo linguine with tomato, chilli, garlic & parmesan $36.50

Creamy garlic king prawns with steamed rice [gf] $42.50

**MEAT & POULTRY**

Chicken burger – crumbed marinated chicken breast with lettuce, cucumber

& chimichurri mayo on brioche roll served with chips $24.50

Surfer Burger – local Sirloin steak, bacon, cheese, lettuce, onion jam & house-made

BBQ sauce on Turkish roll served with chips $24.50

Chicken Boscaiola linguine – cream, bacon, baby spinach, chicken, garlic & mushroom $29.50

Local 300g grass-fed sirloin with chips & mixed salad, creamy pepper sauce

or salsa verde $46.50

**VEGETARIAN**

Herb Risotto – tarragon, basil, oregano & nigella seeds with fresh tomato [v] [gf] $28.50

* Add white anchovy $33.50

Caramelised Beetroot salad – mixed lettuce, walnuts, feta and beetroot glaze [v] [gf] $28.50

**SIDES**

Chips [v] $5.50

Sweet potato chips [v] [gf] $8.50

Mixed salad [gf] [v] $9.50

Steamed seasonal greens with balsamic & roast almonds [v] [gf] $11.50

**KID’S MEALS** $18.50 **OR WITH ICE CREAM** $22.50

* Fish & chips
* Chicken & chips
* Steak & chips
* Creamy pasta with cheese

**Please be aware our dishes may contain traces of nuts, dairy & gluten products**

**We acknowledge and pay respect to the traditional owners of the land on which we live and pay respects to Elders past, present & emerging**



# DESSERT

Sticky Date Pudding with butterscotch sauce & vanilla bean ice cream $14.50

Macadamia brownie with hot fudge sauce & vanilla bean ice cream $15.50

Chef’s Crème Brulée with vanilla bean ice cream [gf] $16.50

**SOMETHING SPECIAL**

**Affogato** Frangelico, shot of coffee & two scoops of vanilla bean ice cream $21.00

**Liqueur Coffee** with Jameson Whiskey, Cointreau, Tia Maria, Kahlua or

Drambuie and topped with cream $19.50

**Dessert Wine**

Riversdale Estate “Pictor” Winter Harvest Riesling 2021 (375mL) g $10 b $38

**Cognac** Hennessy VSOP Cognac $18

**Whiskey** Jameson Irish $12

Chivas Regal 12 y $13

Glenfiddich 12y $15

**Limoncello** $13.50

**Port**

Galway Pipe grand tawny 12 years old $14

Penfolds Club Tawny $14

**TEA**

English Breakfast, Chai, Peppermint, Chamomile, Green tea, Lemon & Ginger (pot) $6.50

**COFFEE**

Espresso $4.50

Long black $4.50

Macchiato or piccolo $5.00

Cappuccino, flat white, latte, cup $5.00

mug $5.50

Hot chocolate $5.50

**SPICED CHAI LATTE** $5.50

Oat, almond, soy & lactose free milk available, add extra -50c

\*PLEASE NOTE THAT WE DO NOT SPLIT BILLS\*

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