



BREADS

Ciabatta Bread confit garlic butter parsley.....	\$10
Whipped Feta Dip herbs olive oil nuts pomegranate toasted bread (v)	\$12
Bruschetta tomato spanish onion garlic parmesan balsamic glaze (v)	\$14

OYSTERS

Natural Oysters (6) (gf)(df).....	\$28
Kilpatrick Oysters (6) (gf)(df).....	\$30

TAPAS

Spicy Chicken Wings (300g) mild spices citrus mayo sesame seeds (gf)(df)	\$14
Cajun Wedges sweet chili sour cream (v)	\$10
Arancini Balls (3) roasted pumpkin parmesan napoleon sauce balsamic (df)(v)	\$14
Local Fish Goujons (5) panko crumbs lime mayo (df).....	\$16
Mixed Olives roasted capsicum roasted garlic (gf)(df)(v)	\$9
Cous Cous moroccan mild spice (df)(v)	\$8
Crispy Pork Belly fennel seeds star anise glaze sesame seeds (gf)(df)	\$16
Grilled Chorizo cherry tomato olive oil (gf)(df)	\$12
Rosslyn Bay Prawns (5) seafood sauce (gf)(df).....	\$24
Seared Scallops (3) pumpkin puree pesto herbs (gf)(df)	\$16
Seasoned Calamari lemon pepper paprika lime mayo (gf)(df)	\$16
Ginger Prawn Dumplings (3) Sweet Soy Sauce (df).....	\$12

MAINS

Brisket Steak smoked barbeque seasoning garden greens creamy mash barbeque jus reduction (gf)(df) .	\$34
Chicken Supreme wave potato broccolini prosciutto carrots jus (gf)(df)	\$32
Off The Bay Local Fish cherry tomatoes orange segments baby spinach chats citrus pesto (gf)(df).....	\$35
Pork Belly parsnip puree asparagus croquette micro herbs jus (gf)(df)	\$36
200G Eye Fillet roasted fennel potato puree asparagus smoked garlic and thyme butter (gf)	\$45
250G Wagyu Rump truffle sautéed potatoes seasoned greens beef reduction sauce (gf)(df)	\$42



Duck Breast peaches manchego cheese polenta carrots blood orange oil (gf)(df)	\$42
Caramelized Leeks carrots eggplant sesame seeds pumpkin garden mixed salad (gf)(df)(v)	\$28
Moringa Fettucuni prawns mussels calamari cherry tomatoes moringa capsicum parmesan.....	\$36
Prawns Pasta chorizo spanish onions baby spinach roast capsicum rosé sauce parmesan	\$34
Garden Pasta cherry tomatoes herbs onions olives spinach napoleon sauce parmesan (v)	\$28
Add Chicken	\$8
Add Prawns (3).....	\$8

SIDES

Bowl of Chips	\$10
Garden Salad	\$10
Seasoned Farm Vegetables	\$12
Potatoes choice of wave mash chats	\$12

KIDS

Chicken Nuggets chips sauce (df)	\$12
Crumbed Fish chips sauce (df)	\$14
Beef Burger tomato sauce cheese chips	\$14

DESSERTS

Strawberry Parfait rose water sugar caramel mascarpone (gf).....	\$15
Bailey Creme Brulee pistachio and cranberry biscotti (gf)	\$15
Chocolate Spring Rolls vanilla ice-cream frangelico sauce	\$15
Chocolate Caramel Cake pistachio crumble vanilla ice-cream (gf)	\$15
French Vanilla Pana Cotta raspberry coulis mango sorbet (gf)	\$15
Kids Ice- Cream vanilla ice-cream choice of topping chocolate caramel strawberry (gf).....	\$5

Whilst all reasonable efforts are taken to accommodate individual guests' dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please advise our friendly staff of any dietary requirements.

15% surcharge applies every public holiday



BURGERS | FISH AND CHIPS

Beef Burger | brioche bun | lettuce | tomato | cheese | tomato relish | burger sauce | pickle | chips **\$25**

Brisket Burger | brioche bun | lettuce | tomato | cheese | burger sauce | chips **\$25**

Veg Burger | brioche bun | vegan patty | lettuce | tomato | cheese | mayo | chips **\$25**

Fish And Chips | choice of battered or grilled | salad | chips | aioli **\$25**

Please advise our friendly staff of any dietary requirements

lunch time only 12-4pm



Parilla BBQ - Sunday - Must Book

Served at 7PM | roast chicken | pork belly | beef brisket | garden salad | potato salad | bread | chimichurri

All smoked and made in house

ADULTS \$35
CHILDREN \$15