



BREADS

Ciabatta Bread confit garlic butter parsley (A).....	\$10
Whipped Feta Dip pistachio olive oil toasted ciabatta (A).....	\$12
Bruschetta sundried tomatoes capsicum parmesan balsamic glaze (A)	\$14
Burrata tomato dukkah rocket olives sourdough (A).....	\$16

OYSTERS

Natural Oysters (3/6) (A).....	\$14/28
Kilpatrick Oysters (3/6) (A).....	\$15/30

TAPAS

Spicy Chicken Wings (300g) orange glaze mixed seeds (A).....	\$14
Cajun Wedges sweet chili sour cream (v)	\$14
Mushroom Arancini (2) pesto enoki mushroom(2) cheese.....	\$14
Local Fish Goujons (5) panko crumbs coconut lime mayo (A).....	\$16
Mixed Olives preserved lemon sundried tomatoes (A).....	\$12
Lamb Courgette pickled cucumber herbs capsicum puree	\$10
Brie And Goats Cheese Balls(3) mild chili honey sauce seeds (A)	\$16
Rosslyn Bay Prawns (5) siracha mayo lemon (A).....	\$25
Seared Scallops (3) romesco sauce porcino cheese truffle oil (A).....	\$24
Rice taco (2) shredded lamb salad leaves spicy mayo (A).....	\$16
Calamari lemon pepper seasoning (A).....	\$16
Ginger Prawn Dumplings (3) sweet soy sauce (df).....	\$12

MAINS

Brisket Steak guinness thyme garlic greens creamy mash herbs (A)	\$34
Chicken Supreme prosciutto feta & parsley potato cake asparagus red wine reduction (A).....	\$32
Off The Bay local fish risoni snowpeas broad beans pesto salsa (A).....	\$35
Pork Belly italian style porchetta carrot mash greens jus (A)	\$36
200G Eye Fillet mash broccolini cafe de paris butter jus (A).....	\$45
250G Wagyu Rump crushed potatoes rocket tomato chimichurri jus (A)	\$42



Calamari Salad fetta leaves tomatoes red onion beetroot coriander dressing (A).....	\$34
Pasta Ragu lamb baby spinach herbs capsicum buratta cheese (A).....	\$32
Moringa Fettucuni prawns mussels calamari cherry tomatoes moringa capsicum parmesan (A).....	\$36
Veg Pasta sundried tomatoes spinach spring onions parmesan cheese (v)	\$28
Add Prawns (3).....	\$8
Add Chicken	\$6
Veg lasagna carrots eggplant pumpkin zucchini mixed salad (v).....	\$32

SIDES

Bowl of Chips (A).....	\$12
Fresh Farm Garden Salad (A).....	\$10
Fresh Seasoned Farm Vegetables (A).....	\$12
Potatoes choice of crushed mash chats (A).....	\$12

KIDS

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

DESSERTS

Sticky Date & Rum Pudding salted caramel ginger crunch vanilla ice-cream (A)	\$15
Bailey Creme Brulee pistachio and cranberry biscotti (A).....	\$15
Chocolate Spring Rolls vanilla ice-cream frangelico sauce	\$15
Chocolate Caramel Cake pistachio crumble vanilla ice-cream (A)	\$15
Blue Match Pana Cotta mango sorbet (A).....	\$15
Affogato vanilla ice-cream biscotti coffee add spirt (\$5) (A)	\$10
Kids Ice- Cream vanilla ice-cream choice of topping chocolate caramel strawberry (A).....	\$5

(A) = Alterations can be made to accommodate your dietary needs

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 | (A) **\$25**

Fish Burger | brioche bun | crumbed local fish | mayo | lettuce | tomato | chips (A) **\$25**

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

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

(lunch time only 12-4pm)

(A) = Alterations can be made to accommodate your dietary needs

Please advise our friendly staff of any dietary requirements