

ME NU

LARGE PLATES

Sirloin Steak 39.00

300gm sirloin steak, chips, herb salad, chimichurri (DF, GFo)

Barramundi 28.00

Breadcrumbs Ety Bay barramundi tonkatsu & Asian slaw (DF)

Greek Salad 24.00

Tomato, cucumber, capsicum, feta, olives, oregano, parsley (GF, DFo)
ADD CHICKEN (+\$8)

Poke bowl 18.00

Rice, cucumber, edamame, radish, seaweed, daikon, pickled ginger, shallot (GF,DF,Vo)
ADD SALMON (+\$6)
ADD CHICKEN (+\$8)

Eggplant parmigiana 26.00

Herb salad, parmesan cream (V)

Porchetta - Plate Date 26.00

Rolled pork belly, chicharron, caramelised apple puree, fennel slaw (GF,DF)

Paired - Tinklers Verdelho (150ml) 30.00

CHILDREN'S MENU

served with chips and choice of salad or green beans

Cheeseburger 15

Crumbed barramundi 15

Grilled chicken 15

Grilled Steak 15

While we do strive to cater to all dietary requirements, menu items may come into contact with allergens
Menu is subject to change & availability / 10% surcharge on Public Holidays

SMALLS & SIDES

Olives 10.00

Appellation oysters 7.00

Mignonette (each) (DF,GF)

House baked focaccia 12.00

Koji garlic butter (DFo, VEO)

Whipped taramasalata 14.00

Crisp bread (DF)

Sashimi plate 28.00

Ask for our daily selections (GFo,DF)

Arancini 10.00

Pumpkin and mozzarella (V)

Burrata 28.00

Heirloom tomato, olive (GF,V)

Chips, saffron aioli 11.00

Green beans, garlic butter 11.00

(GF,DFo)

Leaf salad, house dressing 9.00

(GF,DF)

BURGERS 12-3pm

(GFo, DFo)

Wagyu Beef Burger 24.00

Milk bun, smokey bbq, smoked cheese, beetroot relish, lettuce & chips

Salmon Burger 24.00

Ginger mayo, pickled cucumber, Asian slaw & chips

Gluten Free Bun (+4)

BOARDS

Cheese Board 28.00

3 cheeses, quince paste, lavosh, moscatel (GFo)

Charcuterie Board 30.00

3 salami, house baked focaccia, pickles (GFo, DF)



Toni Corbett - Artist

CUSTOMS
• HOUSE HOTEL •