



Lunch & Dinner Menu

Entrées / Light Meals

Garlic bread – pana de casa roll toasted with garlic and herb butter (V) **7.5**

Bruschetta – warm chorizo, bocconcini, tomato and basil salsa with house made dukkha and a drizzle of extra virgin olive oil (VG, V options available) **16.5**

Jalapeño poppers with a cheesy con queso dipping sauce and corn chips (V) **17**

Asian duck spring rolls with a plum and hoisin dipping sauce **16.5**

Calamari – simply fried and dusted in Mystery Bay chilli infused kelp, lime zest and salt, lemon and garnish salad (GF) **17**

Soup of the day – please see specials board

Salads

Vietnamese prawn salad with bean shoots, cucumber, onion, roast capsicum, coriander, carrot, with Nahm Jim dressing (GF) **28**

Warm chili and ginger glazed duck salad, with grilled nashi pear, coriander, bean shoots, carrot, toasted sesame seeds, honey and lime dressing (GF) **26**

Warm roasted vegetable and cous cous salad, roasted pinenuts with a lemon, herb and garlic dressing (V) **23**

Kids Meals

Kids battered fish n chips with salad (GF option available) **12**

Panko crumbed calamari rings with chips and salad (GF option available) **12**

Chicken nuggets with chips with salad **12**

Cheesy con queso dip with corn chips (V) **12**

Mini cheese burger with chips **12**

See over for Mains...

Mains

....also check out the daily specials board!

Locally hand-made fettuccini tossed through a creamy garlic mushroom and leek sauce, with goats cheese and rocket (V) **25**

Marinated lamb shoulder souvlaki, grilled, on pita bread with lettuce, tomato, Spanish onion, house made baba ganoush and spiced yoghurt served with chips **24**

200g 100% beef burger with bacon, onion, Tilba cheddar, lettuce, beetroot relish, tomato, aioli, bbq sauce, on a milk bun served with chips **19**

Beer-battered fresh flathead tails, chips, salad with aioli and lemon (GF option available) **26**

Panko crumbed chicken schnitzel, with chips, salad and gravy on the side **22**

– add Napoli sauce, ham and cheese for parmigiana **24**

300g Black Angus porterhouse steak, grilled, served with garden salad and chips or mash and vegetables and a choice of peppercorn sauce, creamy mushroom sauce or gravy (GF) **29**

Buttermilk fried chicken burger with house pickled cucumber, lettuce, Tilba blue cheese, served with chips **21**

Seafood linguini – a selection of prawns, mussels, calamari, fresh fish, scallops, confit garlic and chilli, pan seared in extra virgin oil **29**

Surf n turf sliders (2), with grilled prawns and prosciutto, crispy lettuce, sliced tomato and saffron and dill mayo, served with chips **25**

House-smoked kangaroo fillet (served warm), on roasted sweet potato, house pickled beetroot, goats cheese, blistered cherry tomatoes, with garlic infused Mystery Bay kelp (GF) **29**

Thai green vegetable curry, with tofu, coconut cream, bean shoots, coriander and fried shallots, on steamed jasmine rice (V), (VG) (GF) **22**

– add prawns **7**

Fish of the day – please see specials board

***Please note your table number then order
and pay for meals & drinks at the bar***

