

Starters

- Ⓞ • Sydney Rock Oysters, red wine shallot vinegar 1/2 doz 21
doz 37
- Ⓞ • Bruschetta, baby tomatoes, aged balsamic, olive oil & fresh local basil 12
- Ⓞ • Kingfish and Scallop Ceviche, lime cured, avocado puree 25
- Salt and Pepper Squid, szechuan, sweet soy & chilli 21
- Ⓞ • Crispy Fried Prawns, chilli, coriander, spice mayonnaise & fresh lime 23
- Southern Fried Spiced Chicken Wings, pickled chillies & chipotle aioli 17
- Ⓞ • Grilled Lamb Ribs, honey, balsamic, garlic & rosemary 21
- Charcuterie Board, smoked, cured & air dried meats, rillette, parfait, crackling, pickles, chutney 27
- Ⓞ • Pan Seared Gnocchi, smoked beetroot, roasted finger eggplant, kale and goats cheese 23

SALADS

- Ⓞ • Vine Tomato & Buffalo Mozzarella, sourdough, basil, caramelised balsamic dressing 22
- Ⓞ Ⓞ • Grilled Haloumi, rocket, roast peppers, asparagus, pine nuts, zucchini & lemon 24
- Ⓞ • Chicken Waldorf, celery, apple, cos, spanish onion & almond 26
- Ⓞ • Salmon Gravlax, beetroot, orange & chilli, thinly sliced avocado, baby cos & chardonnay vinaigrette 26

2/SHARE

- Ⓞ • Free Range Lamb Shoulder, raspberry vinegar, rosemary, star anise gravy 70
- Ⓞ • Whole Baked Fish, your choice of: chimichurri, salsa verde or miso hollandaise 55
- Ⓞ • 14 Hour Slow Cooked Pork Hock, apple, radish & watercress salad, caper gravy 60

Seafood

- Bucket of Australian Tiger Prawns (400g), marie rose, lemon, crusty bread 33
- Seafood Basket, fresh prawns & oysters, calamari, battered fish, chunky tartare & lemon 32
- Chilli Crab Linguine, parsley, mint, chilli, lemon & butter sauce 27
- Ⓞ • Grilled Octopus, chilli, garlic, parsley, lemon & mixed Asian herb salad 26
- Fish & Chips, citrus beer batter, rosemary salted thick chips, tartare 24
- Ⓞ • Confit 42 Degrees Tasmanian Salmon, pea, zucchini, kale & salsa verde, parsley 30
- Ⓞ • Fish of the Day, market fresh - please ask our friendly wait staff for more information 29
- Ⓞ • Goan Fish Curry, basmati rice, pappadums, pickled relish 26
- Ⓞ • *Grilled Seafood Platter* 120
lobster, prawns, oysters, bugs, alaskan crab, salmon crudo, selection of sauces

Grilled Seafood Platter

FROM THE Farm

- Chicken Schnitzel, mixed leaves, fries & lemon 23
- Chicken Parmigiana, parma ham, napolitana, mozzarella, mixed leaves, fries 25
- Ⓞ • Riverine Angus Rump, mixed leaves, fries & choice of sauce 26
- Ⓞ • Grain Fed Sirloin on the Bone 450g, chinese broccoli, green peppercorn sauce 36

Ⓞ = VEGETARIAN
Ⓞ = GLUTEN FREE

MEMBERS DISCOUNTS APPLY
10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

Gluten Free
Pizzas available

PIZZA

- Ⓞ • Garlic Crust, fresh garlic, cold pressed olive oil 14
- Ⓞ • Garlic & Cheese, fresh garlic, mozzarella 15
- Ⓞ • Margherita, mozzarella, tomato, basil 20
- King Prawn, cherry tomatoes, chilli, basil, garlic oil 24
- Smoked Salmon (cold), capers, spanish onion, rocket 24
- Salami, spicy n'duja, pecorino, rosemary 24
- Ⓞ • Eggplant, roast peppers, zucchini, pesto, goats cheese 22

BURGERS

all served with a side of fries

- Karaage Chicken, wasabi mayo, pickled cabbage slaw 20
- Barramundi, chilli, garlic, parsley, lemon, slaw chipolata mayo 23
- Skiff Beef, bacon, lettuce, tomato, onion, pickles, cheese, special sauce 20
- double beef 24
- Ⓞ • Grilled Vegetable, lettuce, tomato, mint yoghurt and mango chutney 23

ADD-ONS

- Baked Panini 6
- Ⓞ • Seasonal Garden Green Salad 8
- Ⓞ • Sugar Snap, Broccoli & Snow Peas 8
- Ⓞ • Rosemary & Garlic Smashed New Potatoes 8
- Ⓞ • Chips & Garlic Aioli small/large 8/11
- Ⓞ • Sweet Potato Fries 8

Kids MENU ALL \$12

- Fish and Chips
- Pasta, meatballs, napolitana sauce
- Crumbed Chicken Tenders
- Cheese Burger and Fries
- Ham and Cheese Pizza