

Starters & Entrees

Grilled garlic sourdough	11
Swiss mushroom and goat curd croquettes, beetroot jam, Smoked mayonnaise	18
Crispy soft shell crab, masala curry, sweet potato, cucumber Raita	20
Tuna tartare; chilli, ginger, lime and soy, wakame salad, sesame wanton cracker	22
Seared scallops, creamed leeks, salt bush, lemon and caper beurre noisette	22
Lobster thermidor pie, almond and parsley crumb, apple slaw, yogurt emulsion	24
South Australian Pacific oysters <i>Subject to quality and availability</i>	18/36
Natural, mignonette dressing Kilpatrick Macadamia crumbed, citrus aioli Wasabi and lime granita	

Mains

Fish of the day Please refer to chef specials	POA
Salt and pepper calamari salad, chips, citrus aioli	30
Fish and chips Battered Robe Flake (Gummy shark), salad, chips, yogurt tartare	30
Seafood plate; flake, squid, prawns, oysters, smoked salmon, salad, chips, citrus aioli	36
Squid ink spaghetti, blue swimmer crab, prawns, chilli, garlic, tomato	37
Pan fried spinach gnocchi, broccoli, peas, spinach, basil and pistachio pesto	30
Confit duck leg, duck and fennel sausage, braised red cabbage, parsnip puree, jus	36
300g Scotch fillet, triple cooked potatoes, charred broccolini, jus Add prawns with tarragon cream	40 9

Sides

Crispy chips, citrus aioli, tomato sauce	9
Iceberg lettuce, parmesan and pear salad, citrus dressing, crisp pita	10
Grilled broccolini, lemon and caper beurre noisette, toasted almonds	12

Kids

Chicken nuggets Battered flake Salt and pepper calamari	15
Served with lettuce, tomato and cucumber salad, chips, sauce	

Desserts

Fig and walnut pudding, butter scotch sauce, burnt fig ice cream, toasted nuts	17
Poached rhubarb, raspberry and pear, coconut crumble, vanilla ice cream	17
Peanut butter parfait, brandy snap with soft chocolate, salted peanut caramel	17
Affogato, espresso, vanilla gelato, Coffee macaron, liqueur	17

Vanilla Ice cream sundae, peanuts and wafer

Chocolate
Salted caramel
8

Southern Ocean Rock Lobster (Crayfish)

Subject to availability- pre order to ensure supply

Natural
Chargrilled with garlic butter
Thermidor

Served with triple cooked potatoes and salad

POA



