



DINNER MENU

5PM – LATE

Take a seat and
let us take your order.

ALL DAY \$10 COCKTAIL SPECIALS

TUESDAY Raspberry Fizz

FRIDAY Aperol Spritz & Espresso Martini

SATURDAY Mojito

SUNDAY Bloody Mary's

SMALL PLATES

Turkish Bread (V) Add Eggplant Baba Ganoush +5 (VE) and/or Add Za'atar, Spiced Beet Dip w Goat's Cheese + Hazelnuts (V) (N) +5	7
Soup of the Day w Sourdough	13
Silverbeet and Gorgonzola Arancini, Tomato Sugo (V)	14
Salt and Schezuan Pepper Squid, Chilli, Crispy Thai Basil, Kewpie Mayo	14
Roast Cauliflower and Halloumi Fritters w Lime and Cardoman Spiced Yoghurt (V)	16
Blue Swimmer Crab + Sweet Corn Croquettes, Sauce Romesco, Chorizo Crumb (N)	18
Veggie Tasting Plate - Arancini, Cauliflower + Halloumi Fritters, Turkish Bread + Dips, Patatas Bravas (V) (N)	28
Tasting Plate - Crab Croquettes, Salt and Pepper Crispy Squid, Turkish Bread + Dips, Patatas Bravas (N)	29

HEALTH BOWLS

Winter Super Salad w Broccoli, Roasted Cauliflower, Kale, Legumes, Soft Herbs, Avocado, Tamari Roasted Mixed Seeds, Cider Vinegar Dressing (GF) (VE) Add Halloumi +5.5, Add Chicken +5.5, Add Smoked Salmon +5.5	21
Grilled Chicken Salad w Roast Pumpkin, Pomegranates, Cous Cous, Pepitas, Pinenuts, Rocket + Tahini Yoghurt Dressing (GFO) (VEO) (N)	24

LITTLE ONE'S MENU

DINNER

Pasta, tomato sauce, chicken, and parmesan	10
Kids angus beef burger, swiss cheese and chips	10
Home made nuggets and chips	10

SWEET

Ice cream selection	7.5
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BIG PLATES

Harissa Roasted Eggplant, Toasted Israeli Cous Cous, Pomegranate, Nuts, Pepitas, Softs Herbs (VE) (GFO) (N)	22
Black Angus Beef Burger, Bacon, Caramelised Onions, Swiss Cheese, Tomato Relish, Aioli, Pretzel Crust Bun + Rosemary Salted Chips	23
Pan Fried House Made Ricotta Gnocchi, San Marzano Tomato + Eggplant Sugo, Basil (V)	24
Fettucine w Exmouth Tiger Prawns, Nduja, Zucchini, Cherry Tomatoes, Soft Herbs	28
Beef Cheek Ragu, Pappardelle Pasta, Creme Fraiche, Gremolata Pangrattato	28
Parmesan Crumbed Linley Valley Free Range Pork Cutlet, Italian Coleslaw, Rosemary + Garlic Roast Potatoes	29
Slow Cooked Spiced Lamb Shoulder, Roast Pumpkin, Dukkah, Pomegranate, Mint, Labne (N)	32
Grilled Fish of the Day, Sauce Romesco, Patatas Bravas, Broccolini, Toasted Almonds (N)	32

SIDES

Sourdough or Grain Bread, Organic Butter (GFO*) (V)	7.5
Turkish Bread, Evoo (V)	7.5
Rosemary Salted Chips & Roast Garlic Aioli (V)	8
Patatas Bravas, Garlic Aoli (V)	9

SWEETS

Bay Infused Rice Pudding, Brulee Top, Strawberry Sorbet	12
Chocolate Nemesis, Raspberry Sorbet (GF)	12
Sticky Banana Bread Pudding, Rum Caramel Sauce, Walnut Ice Cream (N)	12

AFTER DINNER DRINKS

Limoncello	7
Baileys	7
Pedro Ximenez	8
Orange + Choc Warmer, Grand Marnier, Kahlua, Orange + Hot Chocolate	12
Black or White Russian, Kahlua, Sailor Jerry, Espresso + Milk Over Ice	12
Affogato, Frangelico, Double Espresso + Ice Cream	12

V(O) = Vegetarian (Option) VE(O) = Vegan (Option) GF(O) = Gluten Free (Option) N = Nuts.

*Substitute with GF Bread +1.5

Please advise staff of any dietary requirements.