

Entree

DUO OF BRUSCHETTA	9.9
One topped with Roma tomatoes, basil & parmesan. A second bruschetta with grilled field mushrooms & Persian feta on toasted Italian bread <i>v</i>	
NEW ZEALAND CALAMARI	14.9
Marinated with kiwi fruit until tender, golden fried & served with lemon wedges, tartare sauce & our homemade Thai dipping sauce.	
FRESHIES MEZZE PLATE	17.9
A selection of home made dips, dolmades, cured meats & marinated olives served with crusty Italian bread <i>v</i>	
KING PRAWN CUTLETS	16.9
Old King prawns in a very light beer batter	
GARLIC PRAWN HOTPOT	17.9
King prawns, cooked in virgin olive oil, chilli, lemon & oregano <i>g</i>	
COCONUT KING PRAWNS	17.9
Old King prawns beer battered & topped with coconut & honey	
SYDNEY ROCK OYSTERS – A grade Select	1/2doz 1doz
• Natural	17.9 29.9
• Kilpatrick	18.9 31.9
• Mornay	18.9 31.9
• Sake	18.9 31.9

From the Grill [We try not cook any of our larger steaks beyond medium well at most]

BLACK ANGUS SIRLOIN 300g	23.9
Grass fed top sirloin is the most prized of sirloin cuts & is considered one of the highest quality steaks. MSA graded for great flavour & tenderness	
GRAIN-FED SCOTCH FILLET 350g	25.9
The Black Angus is a popular choice of breeding in Australia. The marbling is enhanced when put onto grain fed lots thus the eating quality is excellent	
GRASS-FED TASMANIAN RIB-EYE ON THE BONE 420g	31.9
The prime Hereford is the most popular breed in the region due to its climate. The cattle are free range grass-fed. The winds from Bass Strait's roaring forties give excellent flavour to the cattle from the grasses that are naturally salted from the prevailing winds	
GRASS-FED KING ISLAND PORTERHOSE STEAK 600g	33.9
This Porterhouse is made up of two parts, the tenderloin or fillet steak & the striploin or New York Cut steak. So if you are ordering this we hope you are hungry because you are getting two steaks not one! Our cattle are all MSA certified for guaranteed quality of eating.	
All steaks come with a choice of, Diane, Brandied Mushroom, or Peppercorn sauce Served with chips or jacket potato, sour cream & chives	

Seafood

CRYSTAL BAY PRAWNS	17.9
500g of Crystal Bay prawns served whole with home made cocktail sauce & lemon <i>g</i>	
BEER BATTERED FISH n CHIPS	18.9
Golden fried in a Heineken Beer Batter with homemade tartare sauce, chips & lemon	
CALAMARI n CHIPS	20.9
Marinated with kiwi fruit until tender, golden fried & served with, lemon, our homemade Thai dipping & tartare sauce.	
GRILLED FISH n CHIPS	21.9
Market fresh grilled fillet and topped with lemon butter <i>g</i>	
SALT & PEPPER SQUID	23.9
Tender marinated New Zealand squid served with our home made roasted garlic aioli topped with rocket and cucumber salad and fresh lemon wedges	
ATLANTIC SALMON	26.9
Tuscan crusted Atlantic Salmon served pink on a bed of mixed leaves and mango with a mint tomato yoghurt dressing <i>g</i>	
FRESHIES CATCH	27.9
Beer battered ocean perch, Queensland King prawns hot & cold, New Zealand calamari, Sydney Rock oysters served with chips, lemon & Tartare sauce	
GARLIC PRAWN HOTPOT	28.9
King prawns, cooked in virgin olive oil, chilli, lemon & oregano served with chips and fresh summer salad <i>g</i>	
FRESHIES SEAFOOD TASTING PLATE	28.9
A medley of the freshest cold seafood in Sydney. Qld King Prawns, A grade Select Sydney Rock oysters, Qld Blue swimmer crab, Royal Tasmanian smoked salmon, and market fresh sashimi grade fish, served with cocktail soy and wasabi <i>g</i>	
GIANT SEAFOOD PLATTER	119.9
A combination of the freshest seafood including selected shellfish, Sydney rock oysters, King prawns hot & cold, beer battered fish, New Zealand calamari, Tasmanian smoked salmon, chips, fresh fruit & an array of sauces	

KIDS MENU – 12 & Under

Grilled Fish	Battered Fish	N Z Calamari
Chicken Schnitzel	Pasta Bolognese	Fillet Steak
All kids meals except pasta served with chips & salad		
9.9		
Kids Ice Cream with strawberry, chocolate or caramel		3.9

KIDDIES HAPPY HOUR ORDER BETWEEN 6 & 7pm FOR A COMPLIMENTARY DESSERT

Mains

VEGETARIAN NACHOS	15.9
Delicious flower of tortilla chips, melted cheddar, beans, salsa, sour cream & homemade guacamole	
	<i>v g</i>
BEEF NACHOS	16.9
Delicious flower of tortilla chips, melted cheddar, beans, topside beef, salsa, sour cream & homemade guacamole	
	<i>g</i>
CAESAR SALAD	16.9
Cos lettuce tossed with homemade croutons, crispy bacon, shaved parmesan & topped with anchovies	
	<i>v</i>
CHICKEN CAESAR SALAD	20.9
Grilled chicken tenderloins, Cos lettuce tossed with homemade croutons, crispy bacon, shaved parmesan & topped with anchovies	
PORTUGUESE LAMB CUTLETS	28.9
Long bone lamb cutlets marinated in Portuguese spices and herbs served on a bed of lettuce, olives, fetta, Spanish onion and drizzled with lemon infused olive oil	
	<i>g</i>
PANKO CRUSTED VEAL SCHNITZEL	28.9
Japanese style crumbed veal scaloppini topped with seared Hervey Bay sea scallops and a lemon butter served with chips and salad	

Sides

GARLIC or HERB BREAD	3.9
SIDE OF CHIPS	3.9
PLAIN DAMPER	5.5
GARLIC or HERB DAMPER	5.9
BOWL OF CHIPS	6.9
GARDEN SALAD WITH FRENCH VINAIGRETTE	7.9
ENGLISH SPINACH ORANGE AND CASHEW NUT SALAD SERVED WITH A LEMON VINAIGRETTE	8.9
TOMATO, CUCUMBER, OLIVE & FETTA SALAD WITH GREEK DRESSING	9.9
STEAMED SEASONAL VEGETABLES	7.9
WEDGES	
Spicy potato wedges with sour cream & sweet chilli sauce	10.5