

Specials

Chef's Selections

MEDITERRANEAN SPATCHCOCK

Traditional Mediterranean slow roasted free-range corn fed spatchcock served with seasonal roasted vegetables & grilled polenta

38

Market Fresh

SEAFOOD CHOWDER

A selection of our finest seafood cooked in a rich velouté served with crusty Italian Bread

21

ATLANTIC SALMON FISHCAKES

Home-made salmon fishcakes served with garden salad, house tartare sauce and a fresh lemon

30

LOCAL FLATHEAD FILLETS

Golden fried in a light Heineken beer batter, served with chips & salad.

36

Sth COAST SNAPPER FILLETS

Grilled & topped with lemon butter or golden fried in a light Heineken beer batter, served with chips & salad.

36

DESSERTS

STICKY DATE PUDDING

Served with butterscotch sauce, roasted walnuts & vanilla ice cream

15

PAVLOVA

Served with fresh mango, mixed berries, pistachios & passionfruit coulis with vanilla ice cream

15

KING ISLAND CHEESE PLATE

Creamy brie, Danish blue & farmhouse mature cheddar with fresh & dried fruits, quince paste & mixed crackers

17

A selection of teas & coffee available please order these at the bar