

House Bread & Entrees

Garlic Bread

Garlic, sweet chilli and tasty cheese baked house bread \$10

Flat Bread

Bacon, tomato, basil and mozzarella \$15 *OR*

Spinach, onion jam and feta \$15 *OR*

Smoked chicken, apricot, cashew and cream cheese \$15

Small Breads

House baked bread with olive oil and balsamic \$8** *OR*

With smoked butter \$11** *OR*

With 3 daily dips \$15**

Large Breads

House baked bread with a platter of smoked chicken, olives, smoked salmon, onion jam, relish, dips, cream cheese and smoked butter \$32**

Soup of the Day

With fresh baked house bread \$12**

Calamari

Salt and pepper calamari on a ginger sesame dressed salad with aioli and spiced nuts \$18

Fishcakes

Kaffir lime leave infused fish cakes on a ginger sesame dressed salad \$18

Sticky Beef

Sweet soy and sesame beef with salad greens and spiced nuts \$18

Sides: Mash \$8*

Basmati rice \$8*

Fries with aioli \$6*

Ginger sesame dressed salad \$7.50**

Warm roast potato, bacon, onion & parmesan \$10*

*Denotes Gluten Free

**Denotes Gluten Free option available

EVENING MENU

Mains

Bistro Burger

Check out our specials wall for tonight's flavour. Served with fries \$22

Sweet Chilli Prawns

Fried prawns in a sweet chilli, coconut & coriander sauce with rice, fried garlic & dressed salad \$24**

Fettucine

Smoked chicken, bacon and spinach fettucine in a sundried tomato cream sauce with parmesan \$25

Yellow Curry

Shredded vegetables and yellow curry with rice, spring onions, mung beans and fried garlic
Chicken \$24* Fish \$25* Vegetable \$22*

Chicken Salad

Baked and thinly sliced chicken breast with bacon, cashews and croutons on a smoked paprika and sweet chilli mayo dressed salad \$25**

Fresh Market Fish

Served your choice of TWO ways, check out our weekly specials wall for the options \$34**

Pork Belly

Slow roasted pork belly with a roast vegetable, feta and spinach salad and balsamic jus \$29*

Vegetarian Plate

Roasted tomatoes, garlic mushrooms, feta creamed spinach, roast vegetables and a balsamic reduction \$26**

We can easily cater to any dietary requirement upon request

We have fresh fish delivered each day right to our door from the wharf located just two blocks away!

Mains

Ribeye

Prime Angus Ribeye cooked to your liking with mash, onions, tomatoes, creamy mushroom sauce and garlic butter \$35**

Venison

Ragù baked in a garlic buttered cob loaf with your choice of basil pesto and parmesan OR feta and onion jam \$26

Lamb

Spiced loin with feta creamed spinach, fried potato slices, roasted pumpkin and tomato relish \$29*

Dessert

Citrus Pot

Creamy citrus curd topped with passionfruit, served with vanilla bean cream and shortbread \$14*

Molten Chocolate Cake

Goey chocolate cake with strawberry sauce, vanilla bean ice-cream and cream \$15

Golden Syrup Pudding

Warm self-saucing pudding with gingernut semmifreddo \$15

Filo Cup

Pear and banana with butterscotch sauce in a crisp filo cup with pecan nuts and honey cinnamon semifreddo \$15

Chocolate Mousse Cake

Smooth Chocolate filling on a buttery biscuit base with chocolate ripple ice-cream. Ask our Wait Staff for today's flavour \$15

Trio of Ice-cream

A trio of house made ice-creams \$13**

Truffles

Baileys and double chocolate \$6* Mint Chocolate \$6

Affogato

Vanilla bean ice-cream, espresso and liqueur of your choice \$15*