



ABOUT US...

We have a commitment to serving the very best in local produce and only serving sustainable seafood.
If you have any dietary requirements or questions, please let us know and we will be more than happy to assist you.

11.30AM - 10.00PM CLASSIC ALL DAY MENU

Burgers \$23

Chicken, brie, cranberry chutney

Beef, onion rings, tomato jam

Portobello mushroom, Swiss cheese, roast capsicum

Tempura fish, tomato, tartare sauce

Served with lettuce, tomato, mayonnaise and fries

Pizza \$20

Tandoori chicken, onion, capsicum and coriander

Vegetarian, onion, spinach, capsicum, chickpea and tomato (v)

Sides \$7

Steamed vegetables,

Fresh garden salad,

French fries and tomato sauce

Potato gratin

Thyme roasted gourmet potatoes

11.00AM - 5.00PM

Soup of the moment \$15

All day breakfast \$25

Bacon, sausage, grilled tomato, hash brown,
two poached eggs, toasted ciabatta and tomato jam

Open steak sandwich melt \$19

Tomato, salad and onion rings in toasted ciabatta pocket
and French fries

3 egg, ham and cheese omelette \$19

Toasted ciabatta, onion marmalade, salad

Prawn and pork dumplings \$14

Miso coleslaw, chilli oil, soya dip (v)

Tempura battered fish tacos \$23

Avocado salsa, chilli sauce and sour cream,
French fries and salad (gf)

Homemade ravioli \$23

With roasted beetroot, walnuts, gorgonzola ricotta,
beurre blanc sauce

5.00PM - 10.00PM

THE BEGINNING

Garlic bread \$9

Lemon, fresh herbs and roasted capsicum (v)

Edamame beans \$10

Sea salt and sesame oil (GF,V,HC)

Soup of the moment \$15

With artisan bread (V OPTION ON REQUEST)

Prawn & pork dumplings \$14

Miso coleslaw, chilli oil, soya dip (GF)

Scallops \$15

Cauliflower purée, pear and sultana chutney (GF)

Parfait of chicken livers \$15

With port, citrus and coriander (GF)

THE MIDDLE

Homemade ravioli \$29

With roasted beetroot, walnut, gorgonzola, ricotta,
beurre blanc sauce (v)

Spiced chicken breast \$33

Forest mushrooms, balsamic and caramel sauce

Seafood hot pot \$36

Asian fragrance, coconut rice and poppadoms (HC)

Vietnamese rack of lamb \$37

Sweetbreads, ricotta croquettes, niçoise jus

Grass fed eye fillet of beef, \$39

Shiitake purée, polenta broccoli, sesame soy

THE END (AVAILABLE ALL DAY)

Pot de crème au chocolate \$16

Almond coco spoon

Chocolate peanut butter cheese cake \$16

Berries and creme anglaise

Trio of ice cream and fresh fruits \$14 (GF)

Warmed chocolate brownie \$9

with vanilla ice-cream

Fresh sliced seasonal fruits \$8 (GF,V,HO)

Macerated dried fruits \$16

in brandy, vanilla bean ice-cream

Cheese selection \$26

Creamy brie, smoked cheddar, double cream blue with crostini,
fig and almond cake, water crackers and muscatel cluster