

Oysters

Sydney rock oysters fresh from Merimbula Lake

Natural sherry vinegar mignonette & lemon (gf, df) 28 | 46

Nam Jim chilli, coriander, palm sugar, lime (gf) 28 | 46

Kilpatrick bacon, Worcestershire (df, gf) 28 | 46

Entrée

Tempura banana prawns 26 | 38

chilli & lime sauce, crispy noodles, cabbage, pine nuts, coriander (df)

Crab & lobster cakes 32

smoked chilli aioli, jalapeño & corn guacamole, rocket salad (gf)

Fragrant spiced duck & citrus salad 26

passion fruit & orange dressing (df, gf)

Chilled QLD tiger prawns 26

cocktail sauce (df, gf)

Pumpkin & goat's cheese ravioli 26 | 38

mushroom & basil cream, toasted pepitas

Main

Free-range herb roasted chicken 40

creamy polenta, zucchini & olive stew (gf)

Market fish 42

broccoli & mushroom salsa, braised garlic potatoes, grilled asparagus (gf)

Black Angus steak with port wine & pepper sauce 45

potato fries, house salad (gf)

Shepherd's Pie with creamy mash & cheddar topping 44

lamb braised in dark ale with root vegetables & herbs (gf)

Fresh fish of the day served beer battered or grilled 38

house salad, chips, lemon, tartare (gf & df avail)

Seafood platter for two 169

South Australian king prawns, Balmain bugs, natural Merimbula Sydney Rock oysters, 1/2 WA lobster beer battered fish, house-crumbed calamari, chips, garden salad, tartare, garlic aioli (gf & df avail)

Sides

Warm Turkish bread rolls 9

olive oil, oregano (gf avail)

Sweet potato fries 12

lime aioli (gf avail)

Chips 10

garlic aioli (gf avail)

House salad 10

salad leaves, tomato, cucumber, Spanish onion (gf, df)

Grilled broccolini 12

toasted shallots, sesame (gf)

Not all ingredients of each dish are listed, so please tell us of any dietary requirements and we shall do our best to accommodate your needs

Most products are Australian and sourced from sustainable suppliers

Please note a 1% surcharge on card payments | 10% surcharge will apply on public holidays & Sundays | No split bills - please pay as one account