LUNCH & DINNER MENU



GRAZING

GARLIC BREAD	\$9.00
Baguette Roll Spread with Garlic Butter	
CHEESY GARLIC BREAD	\$12.00
Baguette Roll Spread with Garlic Butter Cheese	

OYSTERS	HALF DOZ	DOZ	
NATURAL	\$ 24.00	\$44.00	
KOREAN	\$ 25.00	\$46.00	
(Kimchi and Gochujang Garlic Butter Sesame Seeds)			

SOUP OF THE DAY (GFO) \$14.00

Please check our Specials Board, Served with Bread Roll and Butter

FALAFEL AND HUMMUS (4) (VEGAN \mid GFO \mid DF) \$16.00

Crispy Fried Falafels | Hummus | Toasted Lavash

MAPL	E CHILL	I CHI	CKEN	WING	GS (4) (GF)	\$16.00
	16.		1.5		• -	

Maple and Sriracha Glaze | Ranch Dressing

SALT AND PE	PPER CALAMARI (GFO)	\$18.00

Flash Fried Calamari | Crispy Shallots | Aioli | Lemon

PRAWN BOWL (GFO) \$20.00

Half Dozen Cooked Whole Australian Tiger Prawns | Cocktail Sauce | Crusty Bread

BAKED TILBA CAMEMBERT (GFO) \$21.00

Tilba Dairy Camembert | Honey – Soaked Dried Cranberries | Pistachio Crumb | Crusty Bread

FOR THE LITTLE ONES

CHICKEN TENDERS WITH CHIPS AND SALAD (GFO)	\$16.00
BATTERED FISH WITH CHIPS AND SALAD (GFO)	\$16.00
SPAGHETTI BOLOGNESE	\$16.00
SPAGHETTI TOMATO SUGO (V)	\$14.00
CHEESE BURGER WITH CHIPS (GFO)	\$16.00
Please note: Kids meals will be served	
first unless specified otherwise	

SIDES

BOWL OF CHIPS (GFO DF)	\$10.00
GARDEN SALAD (GF DF)	\$10.00
SEASONAL VEGETABLES (GF DF)	\$10.00
STEAMED RICE (GF DF)	\$6.00

SALADS

MEDITERRANEAN GRAIN SALAD	\$23.00
(GF DF VEGAN)	

Lentils Brown Rice Quinoa Cherry Tomato Peppers	
Cranberries Pepitas Mixed Lettuce Lemon Vinaigrette	•
ADD CHICKEN \$9.00	0
ADD PRAWNS (5) \$9.00	0

BUDDHA BOWL (GF | DF | VEGAN) \$23.00

Tri Colour Quinoa | Baby Spinach | Edamame | Cucumber |
Cherry Tomato | Carrot | Beetroot | Corn | Smashed Avocado
Ponzu Dressing | Sesame Seed

ADD CHICKEN	\$9.00
ADD PRAWNS (5)	\$9.00

BURGERS

Vegan Mayo | Chips

ANGUS BURGER (GFO) (COOKED MEDIUM) \$25.00

180gms Angus Beef Patty | American Cheese | Bacon | Lettuce | Tomato | Onion | Relish | Aioli | Chips

HUMPBACK VEGGIE BURGER (VEGAN | DF | GFO) \$23.00 Chickpea and Veggie Patty | Tomato Relish | Lettuce | Onion | Tomato |

Please check the Specials Board for additional daily dishes including the Soup of the Day.

Please order your meals at the bistro counter quoting your table number.

If you wish to dine as a group, please order at the same time and quote the same table number to have your meals arrive together.

Whilst we strive to provide options to meet dietary requirements, food is prepared using the same equipment as food made with dairy, gluten, nuts etc and may contain traces of these.

15% surcharge for public holidays

To book a table: 02 6494 1101

LUNCH & DINNER MENU



MAINS

OCTOPUS AND SAUSAGES	\$36.00	
Braised and Grilled Octopus Pork and Fennel Sausages Cannellini Bean Puree Broccolini		
Charred lemon Paprika Garlic Butter		
TUSCAN GRILLED CHICKEN (GF)	\$31.00	
Warm Brown Rice Seasonal Veggies and Baby Spinach Salad Sundried Tomato Cream Sauce		
FISH AND CHIPS (GFO)	\$29.00	
Battered or Grilled Fish Of The Day House Salad Chips Tartare Sauce	1-2:	
and the second s		
THE SCHNITZ	\$26.00	
Panko Crumbed Chicken Breast House Salad Chips		
Choice of Sauce: Gravy, Mushroom or Pepper		
HUMPBACK PARMA	¢20.00	
	\$29.00	
Panko Crumbed Chicken Breast Napoli Sauce Smoked Ham Mozzarella Cheese House Salad Chips		
SALT AND PEPPER CALAMARI (GFO)	\$28.00	
Flash Fried Calamari Crispy Shallots Aioli House Salad Chips Lemon		
	4.6.00	
SCOTCH FILLET (GFO)	\$46.00	
250gms GRAIN FED House Salad Chips		
Choice of Sauce: Gravy , Mushroom or Pepper		
SURF & TURF (GFO)	\$52.00	
250gms GRAIN FED SCOTCH FILLET Grilled Prawns (5) House Salad Chips	-	
Choice of Sauce: Gravy , Mushroom or Pepper		
SRI LANKAN VEGETABLE CURRY (GFO / VEG / VEGAN)	\$25.00	
Seasonal Veggies simmered in Spiced Coconut Curry Steamed Rice Coconut Sambal		
(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option (DF) Dairy Free (VEGAN) Vegan option		

DESSERTS

LAMINGTON ETON MESS Diced Lamington Meringue Mixed Berries Compote Mascarpone cheese	\$15.00
STICKY DATE CAKE Warm Date Cake Salted Caramel Sauce Crème Fraiche Sweet and Salty Pop	\$15.00 pcorn
CHOCOLATE MUD CAKE Chocolate Ganache Cake Whipped Cream Chocolate Fudge Sauce	\$15.00
TATHRA CHEESE BOARD (GFO) Three Tilba Dairy Cheese (Camembert ,Brie , Blue) Quince Paste lavash Dried Apricots Walnuts	\$22.00
ICE CREAM SCOOPS	\$4.00

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