



MEALS SERVED FROM 11AM -9.30PM

TO SHARE

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| GARLIC BREAD | \$8 |
| TEMPURA WHITING | \$20 |
| w/ cocktail sauce *df | |
| BRUSCHETTA | \$15 |
| w/ tomato medley, whipped feta, micro basil *v *gfo | |
| PIZZA BIANCA | \$15 |
| w/ roasted garlic, rosemary, sea salt, mozzarella *v *vo | |
| BURATTA | \$18 |
| w/ persimmon, buratta cheese, hazelnut dukkah, orange blossom *gf *v | |
| LEMON PEPPER SQUID | \$18 |
| w/ roasted garlic aioli *df | |
| PICKLED ABROLHOS SCALLOPS | \$22 |
| w/ watermelon consommé, micro basil, shallots, jalepenos *gf *df | |
| HARISSA LAMB SHOULDER | \$18 |
| w/ dates, spinach, whipped feta, pomegranate | |
| TEMPURA ZUCCHINI FLOWERS | \$19 |
| w/ buffalo mozzarella, nduja and romesco sauce | |
| SHARKBAY SIZZLING GARLIC & CHILLI PRAWNS | \$24 |
| w/ grilled sourdough *gfo | |

ADDITIONS

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| HARISSA ROASTED CAULIFLOWER SALAD | \$15(S) \$25(L) |
| w/ pomegranate, chickpeas and labneh *gf | |
| BLUE CHEESE & PEAR SALAD | \$15(S) \$25(L) |
| w/ candied walnuts and rocket *gf *vo | |
| GREEN SALAD | \$11(S) \$22(L) |
| w/ radish, parmesan crisp, onions and heirloom tomatoes *gf *v | |
| ROASTED GOURMET POTATOES | \$15 |
| w/ sea salt and rosemary *ve *df *gf | |

*gfo - gluten free option *gf - gluten free *v - vegetarian
 *ve - vegan *vo - vegan option *df - dairy free
 *dfo - dairy free option

MAINS

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|---|-------------|
| PORK FILLET | \$34 |
| w/ roasted potato, Brussel sprouts, potato cracker, chilli & rum sauce *gf | |
| PAN FRIED GNOCCHI | \$29 |
| w/ mushroom medley, black cabbage, heirloom tomatoes *v | |
| LAMB BACK STRAP | \$38 |
| w/ harissa & honey roasted carrots, sweet potato, smoked labneh, hazelnut dukkah *gf *dfo | |
| BEEF BRISKET | \$36 |
| Crushed potatoes, roasted beetroot, heirloom carrots, smokey bourbon barbeque sauce *gf *df | |
| FISH AND CHIPS | \$29 |
| w/ seasonal fish, tartare sauce, chips and lemon *gfo | |
| SHARKBAY PRAWN SPAGHETTI | \$31 |
| w/ olives, seafood & saffron bisque, soft shell crab | |
| SALMON POKE BOWL | \$30 |
| w/ teriyaki salmon, brown rice, kimchi, edamame beans, avocado, wakame, citrus dressing *gf *df | |
| YELLOW JACKFRUIT CURRY | \$29 |
| w/ bean curd skin, pandan rice cakes and crispy tempeh *gf *df *ve | |

PIZZA

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|--|-------------|
| MARGHERITA | \$20 |
| w/ tomato, fior di latte, basil *v | |
| PUMPKIN & PESTO | \$23 |
| w/ roasted pumpkin, feta, pine nuts & rocket on pesto base *v | |
| TROPICAL | \$21 |
| w/ ham, pineapple on tomato base | |
| MOROCCAN LAMB | \$25 |
| w/ lamb, capsicum, onions, minted yoghurt, rocket, feta | |
| BOURBON CHICKEN | \$25 |
| w/ chicken, bacon, mushrooms, onions, parmesan w/ ranch dressing on bbq base | |
| NDUJA | \$25 |
| w/ spicy calabrese sausage, hot chorizo, fior di latte, capsicum | |
| VEGETARIAN | \$23 |
| w/ artichokes, mushrooms, olives & roasted capsicum *v *vo | |
| GARLIC PRAWN | \$28 |
| w/ garlic prawns, olives, sliced chilli, aioli | |

DESSERTS

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| GINGER AND CARDAMON PANNA COTTA | \$12 |
| w/ roasted pistachio *gf | |
| BAKED BANANA PUDDING | \$16 |
| w/ butterscotch and passionfruit mousse | |
| BURNT BASQUE CHEESECAKE | \$12 |
| w/ berry compote and shortbread *gfo | |