



**MEALS SERVED FROM 11AM -9.30PM**

**TO SHARE**

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

**ADDITIONS**

<b>HARISSA ROASTED CAULIFLOWER SALAD</b> \$15(S) \$25(L) w/ pomegranate, chickpeas and labneh *gf	
<b>BLUE CHEESE &amp; PEAR SALAD</b> \$15(S) \$25(L) w/ candied walnuts and rocket *gf *vo	
<b>GREEN SALAD</b> \$11(S) \$22(L) w/ radish, parmesan crisp, onions and heirloom tomatoes *gf *v	
<b>CAESAR SALAD</b> \$17 w/ bacon, parmesan, croutons & cos lettuce served w/ poached egg *gfo +chicken \$6	
<b>ROASTED GOURMET POTATOES</b> \$8 w/ sea salt and rosemary *vo *df *gf	
<b>CHIPS</b> \$10 w/ garlic aioli & tomato sauce *gfo	
<b>WEDGES</b> \$10 w/ sour cream & sweet chilli sauce *gfo	
<b>SWEET POTATO WEDGES</b> \$12 w/ aioli *v	

\*gfo - gluten free option \*gf - gluten free \*v - vegetarian  
\*ve - vegan \*vo - vegan option \*df /o- dairy free /option

**MAINS**

<b>PORK FILLET</b> \$34 w/ roasted potato, brussel sprouts, potato cracker, chilli & rum sauce *gf	
<b>PAN FRIED GNOCCHI</b> \$29 w/ mushroom medley, black cabbage, heirloom tomatoes *v	
<b>LAMB BACK STRAP</b> \$38 w/ harissa & honey roasted carrots, sweet potato, smoked labneh, hazelnut dukkah *gf *dfo	
<b>BEEF BRISKET</b> \$36 w/ crushed potatoes, roasted beetroot, heirloom carrots and smokey bourbon barbeque sauce *gf *df	
<b>FISH AND CHIPS</b> \$29 w/ seasonal fish, tartare sauce, chips and lemon *gfo	
<b>SHARKBAY PRAWN SPAGHETTI</b> \$31 w/ olives, seafood & saffron bisque, soft shell crab	
<b>SALMON POKE BOWL</b> \$30 w/ teriyaki salmon, brown rice, kimchi, edamame beans, avocado, wakame, citrus dressing *gf *df	
<b>YELLOW JACKFRUIT CURRY</b> \$29 w/ bean curd skin, pandan rice cakes and crispy tempeh *gf *df *ve	
<b>CHICKEN PARMIGIANA</b> \$29 w/ chips and garden salad	
<b>STEAK SANDWICH</b> \$23 w/ scotch fillet, cheese, bacon, fried egg, rocket, tomato relish *gfo *dfo	
<b>SCOTCH FILLET STEAK 250G</b> \$39 w/ potato mash, seasonal vegetables and red wine jus *gfo *df	

**PIZZA**

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

**DESSERTS**

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