BREAKFAST

Available until 3pm daily

EGGS ON TOAST (add hashbrown $3, add bacon $8) **$16**
2 free range eggs / toast / butter (poached / fried / scrambled)

TOASTED SOURDOUGH (add eggs $3 each, add avocado $4, add bacon $8) **$18**
sourdough / whipped feta / roasted cherry tomatoes / balsamic / honey

PANCAKES (add bacon $8) **$24**
pan cakes / berry compote / whipped cream / maple syrup

OMELETTE (gfo) (add hashbrown $3, add 2 x toast $4, add fries $6, add bacon $8) **$26**
3 free range eggs / onion / mushrooms / tomato / cheese / spinach / cream / garden mix salad house vinaigrette

LOADED BREAKFAST BOWL **$26**
hash bites / melted cheese / sausage crumble / chopped bacon / onion / spinach / eggs / hollandaise

AVOCADO SMASH (gfo) (add hashbrown $3, add bacon $8) **$27**
muffin / avocado / tomato / crumbled feta / poached egg / olive oil

HASH EGGS BENEDICT (over GF hashbrowns)
hashbrowns / poached eggs / creamed spinach / hollandaise
AVOCADO $28 / BACON $30 / SALMON $32

SWEETCORN WAFFLE 'N' CHICKEN (add bacon $8) **$28**
sweetcorn waffle / fried chicken / hot honey / pickled onion / lime crema

LAMBS FRY & BACON **$28**
lambs fry / rustic mash / bacon / gravy / toast

SHAKSHUKA (saucy skillet with eggs) (vegetarian option available) **$28**
mediterranean vegetables / chorizo / pomodoro tomato sauce / cheese / eggs / toast

CRISPY SMOKED FISH CAKE (add bacon $8) **$30**
smoked fish / mash / poached egg / dill hollandaise / fried capers / herbs

MUSHROOM & BACON PAN **$30**
creamy mushrooms / bacon / rustic mash / eggs / toast

FULL BREAKFAST **$33**
bacon / sausage / tomato / hashbrown / mushrooms / eggs / toast

EXTRAS CAN BE ADDED TO ANY MEAL

AS WE MAY NOT LIST ALL INGREDIENTS, PLEASE ADVISE IF YOU HAVE ANY SPECIAL DIETARY OR ALLERGY REQUIREMENTS

TEA'S — $5
English Breakfast / Earl Grey / Green / Lemon / Peppermint / Camomile

COFFEE

	REGULAR	LARGE
Espresso	$5	
Long Black	$5	
Americano	$5	
Macchiato	$5	
Vienna	$6	$7
Flat White	$6	$7
Cappuccino	$6	$7
Latte	$6	$7
Mochaccino	$6	$7
Chai Latte	$6	$7
Hot Chocolate	$6	$7
Fluffy	$2	

EXTRAS — $2
Extra Shot / Cream / Whipped Cream

MILKS — $2
Soy Milk / Oat Milk / Almond Milk / Coconut Milk

SYRUPS — $2
Caramel / Vanilla / Hazelnut / White Chocolate / Butterscotch

FIZZY — $5
Coke / Coke Sugar Free / Lemonade / Diet Lemonade / Ginger Ale / Tonic / Sparkling Orange / Lemon & Mineral / Lemon Lime & Bitters

FRUIT JUICE — $6
Apple / Orange / Pineapple / Tomato / Cranberry

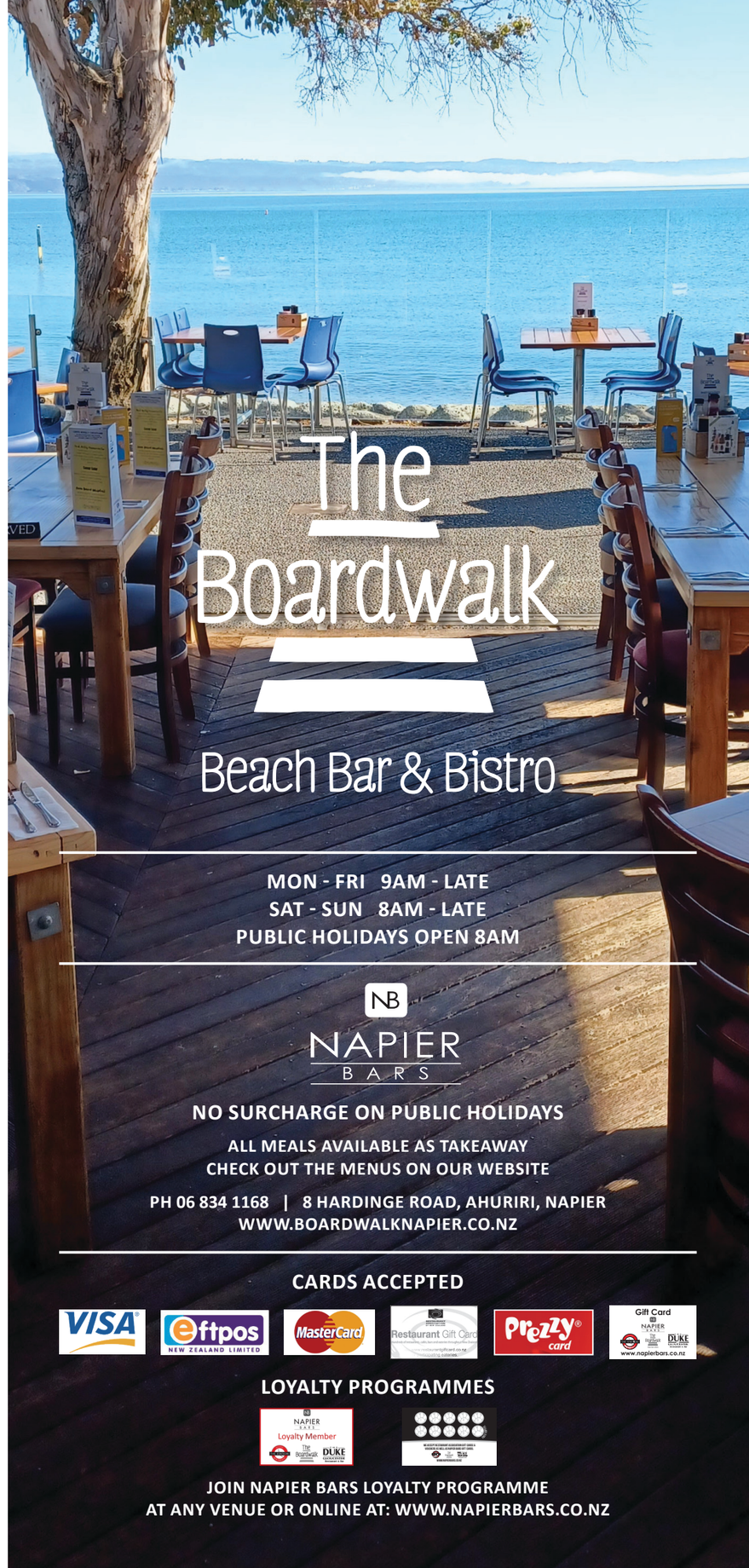
ICED DRINKS (add whipped cream $2) — $8
Chocolate / Coffee / Mocha

MILKSHAKES (add whipped cream $2) — $8
Chocolate / Caramel / Vanilla / Strawberry / Mango / Banana

SMOOTHIES (add whipped cream $2) — $8
Mango / Mixed Berry / Banana

OTHER DRINKS

Antipodes Sparkling Water 500ml	$10
Bundaberg Ginger Beer	$7
Bundaberg Diet Ginger Beer	$7
Bundaberg Passionfruit	$7
Bundaberg Peach	$7
Red Bull	$7
Lemon Ice Tea	$7
Peach Ice Tea	$7



A PLACE TO START

GARLIC BREAD (serves 1-2) (add cheese $3) **$15**
turkish loaf / garlic butter

BAKED PULL APART LOAF (serves 2-3) **$22**
garlic butter / hummus / basil pesto / olive oil & balsamic

TOASTED FLAT BREAD **$25**
ricotta / cherry tomatoes / basil pesto / balsamic / olive oil / herbs

PRAWN COCKTAIL **$25**
prawn cutlets / lettuce / tomato / lemon / seafood sauce

CREAMY SEAFOOD CHOWDER (entrée size) **$25**
mussels / shrimps / fish / scallops

SHARE BOWLS

$22 EACH (order any 4 for $80)

BEER BATTERED FISH BITES / tartare
KOREAN FRIED CHICKEN / gochujang sauce
STICKY PORK BELLY BITES / maple apple glaze (gfo)
CRISPY SQUID / sweet thai chilli (gfo)
FRIED CHICKEN WINGS / sticky sriracha
BRISKET & CHEESE SPRING ROLLS / korean bbq sauce
POPCORN CAULIFLOWER / harissa mayo
MEXICAN BAKED DIP / sour cream, salsa, mozzarella, quacamole, corn chips

SHARE SNACKS

BOWL OF FRIES (serves 1-2) **$15**
fries / aioli

KUMARA FRIES (serves 1-2) **$20**
seasoned kumara fries / chipotle lime sour cream

WEDGES (serves 1-2)
- seasoned sweet thai chilli / sour cream / spring onions **$20**
- cheese & bacon sweet thai chilli / sour cream / spring onions **$26**

BRISKET LOADED FRIES (serves 1-2) **$28**
house fries / pulled brisket / cheese sauce / jalapeno salsa / sour cream

CHICKEN NACHOS (serves 1-2) (gfo) **$28**
corn chips / spicy chicken / cheese / corn salsa / sour cream / spring onions

HOT SNACK PLATE (serves 1-2) **$30**
crumbed prawns / salt & pepper squid / cheesy jalapeño poppers / bacon mac n cheese bites / mini spring rolls / crumbed fish bites / samosas / corn nuggets / fries / sauces

CHEESE BOARD (serves 2-3) **$40**
aged cheddar / camembert / blue cheese / cold meats / crackers / relish

THE CROWD PLEASER PLATTER (serves 2-4) **$100**
pork bites / sticky wings / korean chicken / brisket spring rolls / loaded wedges / sauces

SEAFOOD PLATTER (serves 2-4) **$130**
battered market fish / steamed mussels / prawn cutlets / crispy squid / diamond clams / fries / sauces

BREAD TRAPS

HARISSA LAMB FLAT BREAD **$28**
slow cooked lamb / harissa mayo / feta / tomato / pickled red onion / herbs

BEER BATTERED FISH BURGER (add egg $3, add cheese $3) **$28**
premium hoki /shredded iceberg / tomato / tartare / fries

SMASHED CHEESE BURGER (add egg $3, bacon $8) **$30**
2 smashed patties / double cheese / shredded iceberg / tomato / pickles / burger sauce / fries

SOUTHERN CHICKEN BURGER (add bacon $8) **$32**
southern fried chicken thigh / double cheese / shredded iceberg / tomato / pickles / cajun mayo / fries

STEAK SANDWICH (add egg $3) **$35**
ciabatta / scotch fillet / lettuce / tomato / onion rings / cheese / mustard relish / fries

SALADS

THAI SQUID SALAD (gfo) **$32**
crispy coated squid / lettuce / cucumber / tomato / onion / carrot / coriander / vermicelli / thai dressing

PRAWN & MANGO SALAD (gfo) **$32**
prawns / mango / lettuce / cucumber / pickled red onion / coriander / mint / spring onion / cashews / wonton bits / mango habanero dressing

PORK BELLY SALAD (gfo) **$32**
pork belly / lettuce / apple / slaw / fennel / pickled onion / walnuts / maple apple dressing

CHICKEN SALAD (grilled or southern fried) **$32**
chicken thigh / parmesan cheese / bacon / salad mix / tomato / corn / red onion / buttermilk dressing

STEAK SALAD (add egg $3) **$35**
sliced steak / bacon / lettuce / tomato / croutons / battered onion rings / shaved parmesan / mustard relish / aioli

EXTRAS & SAUCES

EXTRAS CAN BE ADDED TO ANY MEAL

AIOLI	$2	BASKET OF FRIES	$6
GARLIC BUTTER	$3	BOWL OF RUSTIC MASH	$6
EGGS FREE RANGE EACH	$3	BOARDWALK SLAW	$6
AVOCADO	$4	CHARRED BROCCOLI	$6
6 X BATTERED ONION RINGS	$6	CHEFS GARDEN SALAD (house vinaigrette)	$6

SAUCE BOATS

RED WINE BEEF JUS	$4	BLUE CHEESE	$6
CREAMY PEPPER	$4	MUSHROOM	$6
CHEESE SAUCE	$6	CREAMY GARLIC	$6

ALL MEALS ARE SUBJECT TO AVAILABILITY OF STOCK

BISTRO MEALS

PASTA OF THE DAY **POA**
check with the team for today's selection

VEGETABLE STACK (gfo) **$30**
crumbed cauliflower / potato rosti / roasted pumpkin / spinach / caramelised onion / red pepper hummus / grilled halloumi / greek yoghurt

VEGE LASAGNE **$30**
layers of vegetable ragu / pomodoro tomato sauce / baby spinach / fresh lasagne sheets / bechamel sauce / cheese

MUSSEL BOWL (gfo) **$30**
green lipped mussels / curry sauce / dipping bread

NASI GORENG (pork belly or prawn) (gfo) **$30**
malay fried rice / onion / peas / chilli / fried egg / fried shallots

BEER BATTERED FISH & CHIPS (add eggs $3 each) (FOD upgrade $9) **$30**
premium hoki / fries / slaw / tartare sauce / lemon

CREAMY SEAFOOD CHOWDER (bistro meal size) **$32**
mussels / shrimps / fish / scallops

SEAFOOD LASAGNE (add garden salad or vegetables $6) **$34**
selection of seafoods / fresh lasagne sheets / béchamel sauce / cheese

ROMESCO CHICKEN **$36**
herb marinated chicken breast / romesco sauce / charred broccoli / crispy potatoes / almond gremolata

PULLED LAMB TACOS (serves 1-2) (share with a bowl of fries $15) **$38**
4 soft tacos / slow cooked lamb / cheese / salsa / chimichurri / pickled red onion

SEAFOOD PAELLA **$40**
tomato & saffron infused rice / mussels / clams / squid / prawns

SEAFOOD HAUL (FOD upgrade $9) **$45**
premium hoki / mussels / prawn cutlets / squid / fries / slaw / tartare sauce / lemon

CATCH OF THE DAY (gfo) **$45**
check with the team for today's creation

BEEF CHEEK **$48**
beef cheek / braised 6 hours in red wine with root vegetables / rustic mash / braising sauce

STEAKS

SIRLOIN STEAK (add eggs $3 each) **$45**
250g sirloin / fries / garden salad house vinaigrette

SCOTCH FILLET STEAK (add eggs $3 each) **$50**
250g scotch fillet / fries / garden salad house vinaigrette

CHEF'S KIWI WORKS **$60**
250g scotch fillet / bacon / battered onion rings / eggs / fries / pepper sauce

SURF N TURF **$60**
250g scotch fillet / creamy garlic prawns / crushed potato / charred broccoli