

## **BREADS**

### **Garlic bread**

**\$5.50**

### **House Baked Focaccia**

**\$15.50**

Balsamic reduction, olive oil and the spread of the day

### **Shared Platters**

**\$23.50/\$40.00**

A selection of toasted breads, gherkins, feta, sundried tomatoes, olives, pickled onions, chorizo, marinated mussels, prawns and in-house smoked salmon.

## **LUNCH MENU**

### **Seafood Platter**

**\$45.00/\$90.00**

A selection of our finest seafood including calamari, mussels, in-house smoked salmon, queen scallops, fresh crumbed fish fillet and garlic prawns, served with fries.

### **Reef & Beef**

**\$34.50**

Rib-eye, char grilled to your liking, topped with whole tiger prawns, in-house smoked salmon, garlic butter, served with fries and fresh green salad.

### **Sirloin Steak**

**\$33.50**

Char grilled to your liking, served with house cut potato wedges and roasted beetroot, candied almonds, spinach & feta salad. With your choice of red wine jus, garlic butter or blue cheese butter.

### **Blue Cod**

**\$33.50**

Local blue cod fillets cooked either in a Speight's beer batter, crumbed or pan fried, served with fries and a fresh green salad.

### **Garlic Prawns**

**\$30.50**

Tiger prawns skewered and grilled with garlic butter, served in their shells with fries and a fresh green salad.

### **Linguine Pasta**

**\$28.50**

Fresh linguine served in a creamy garlic & white wine, spinach, caper & red onion sauce topped with parmesan cheese (add seasonal seafood or chorizo \$5).

### **Mediterranean Risotto**

**\$28.50**

Arborio rice with spinach, red onions, sun dried tomatoes, olives, capsicum, green beans, topped with parmesan cheese (add seasonal seafood or chorizo \$5).

### **Mixed Shellfish Pot**

**\$28.50**

Green lipped mussels, queen scallops and tiger prawns with a red wine, rosemary, caper and garlic broth. Served with toasted bread.

### **Whole Flounder**

**\$32.50**

Oven baked whole flounder served with a fresh green salad, herb roast potatoes and a lemon, mint and white wine sauce.

\*Please let your waitstaff know if you have any allergies or other dietary requirements.