



Dining & Drinks

To Share

Sydney Rock Oyster Nambucca, NSW natural with lemon & mignonette (gf,df)	6 for 39. 12 for 69.
Herb & Garlic Bread (v)	15.
French Bread (v) balsamic vinegar, olive oil, and salted French butter	15.
Fried Wings Tossed in home-made hot & spicy sauce	24.
Southern Fried Chicken sweet chilli sauce	23.
Mushroom & Mozzarella Arancini (6) (v)	26.
Fried SA Calamari Szechuan and black pepper salt, tartare sauce	27.
Stuffed Zucchini Flower (4) (v) spinach, ricotta with sauce vierge	29.
Charred Grilled Whole Calamari baby wild rocket, stew tomato sauce style	30.
Cheese Plate, Three Kinds Of Cheese, Quince Paste	30.
Antipasto (can be made gf) artisan salami, prosciutto, Manchego cheese, hummus & marinated olives	36.

Salad

Organic Soba Noodle Salad (can be made v, vg) cured salmon, capsicum, cucumber with soy & ginger dressing	30.
Heirloom Tomato Salad, Burrata & Vinocotto Dressing (v, can be made vg)	29.
Caesar Salad (can be made gf) cos lettuce, crouton, hard boiled egg, bacon, shaved parmesan -can add poached chicken \$6.	25.
Mixed Leaf Salad (v, gf, df, vg) citrus vinaigrette	15.

Weekend surcharge 10% . Public holiday surcharge 15%

We endeavour to be as possible with our ingredients, however we cannot guarantee the dishes do not contain traces of seafoods, nuts or others allergens.

If you have any specific dietary needs, please ask our staff for guidance.

Seafood

Pan Fried NZ Salmon (gf) crushed potatoes & greens with lemon and dill butter	48.
Grilled Large King Prawns, Chilli & Lime Butter (can be made gf)	54.
Whole Lobster Mornay W.A Rocklobster served with fries and salad	Market Price

Chargrilled Meat

Charcoal Half Chicken crispy polenta chips, lemon and chimichurri sauce	36.
Striploin 250g (can be made df, gf) mix leaves, fries and herbs & garlic butter -can add pepper sauce \$3. / gravy sauce \$3.	39.
Surf And Turf (can be made gf) Striploin 250g, 2 grilled King prawns, mix leaves & fries -can add pepper sauce \$3. / gravy sauce \$3.	56.
Little Joe MB4 Scotch Filet 300g (can be made df/gf) potato purée, mix leaves -can add pepper sauce \$3. / gravy sauce \$3.	62.
1.5kg Great Southern Pinnacle Tomahawk Ribeye On The Bone fries & red wine jus (can be made df/gf)	189.

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Pasta

Seafood Linguine prawns, crab meat, calamari, zucchini, chilli lime and tomato vierge	46.
Penne Pasta chicken, bacon & mushroom with creamy sauce	35.
Vegetarian Linguine (v) pesto & Burrata	36.

Classic

The Beef Burger (can be gf without bun) Tajima wagyu patty, American cheese, tomato, burger sauce, iceberg, pickles & fries	25.
Fried Chicken Bacon & Cheese Burger Supreme buttermilk fried chicken, grilled smoked bacon, American cheese, iceberg, aioli, pickles & fries	28.
Pumpkin & Halloumi Cheese Burger (v, can be vg) pesto, spinach, tomato & fries	26.
Fish & Chips crispy battered flathead fish, fries, and tartare & lemon	29.
Chicken Schnitzel Fried With Parmesan Crumb potato purée, gravy & herb butter	29.
Chicken Parmigiana tomato, cheese, potato purée, mix leaves, gravy & herb butter	34.
Home-made Beef Pie caramelized onions, bacon & cheese with gravy & potato purée	32.

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Side

Fries (df, gf, v)	14.	Wedges sweet chilli & sour cream (df, gf, v)	15.
Seasonal Greens (df, gf, v, vg)	16.	Sweet Potato Wedges sweet chilli (df, gf, v)	15.
Gravy 3.	Pepper Sauce 3.	Sour Cream	2.

Dessert

Passion Fruit Crème Brûlée silky custard infused with passion fruit, topped with caramelized sugar	14.
Canelé (2) rum & vanilla, served with vanilla ice cream (by David Canelé Gourmand)	15.
Sticky Date Pudding butter scotch caramel & vanilla ice cream	15.
Hot Chocolate Fondant pistachio praline & vanilla ice cream	15.
Affogato Coffee, vanilla ice cream & Liqueur	18.

Kids (ages 12 & under only / All kids meals come with juice)

Cheese Burger & Fries	16.
Battered Fish & Chips, Lemon & Tartare	16.
Chicken Schnitzel, Chips & Salad	16.

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Cellar Selection

Guigal Chateauneuf-du-pape Chateauneuf du Pape, France	180.
Chateau de chamirey mercury rouge Burgundy, France	120.
Domaine des perdrix Bourgogne Rouge Burgundy, France	140.
Rocche Costamagna Barolo DOCG Piedmont, Italy	190.

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Sparkling

125ml / bottle

Dunes & Green Prosecco	South Australia	14. / 65.
Jansz Cuvée	Pipers River, TAS	15. / 79.
Veuve Clicquot	Reims, France	159.
Pol Roger Brut Reserve NV	Épernay, France	209.
Moët & Chandon	Épernay, France	132.
Dom Perignon	Épernay, France	590.

White

150ml / 250ml / bottle

Brokenwood Pinot Gris	Beechworth, VIC	15. / 24. / 70.
Mt Difficulty 'Bannockburn' Pinot Gris	Central Otago, NZ	75.
Bleasdale 'Adelaide Hills' Sauvignon Blanc	Adelaide Hills, SA	13. / 21. / 60.
Twin Island NZ Sauvignon Blanc	Marlborough, NZ	15. / 24. / 70.
Forest Hill 'Highbury Fields' Chardonnay	Great Southern, WA	15. / 24. / 70.
Vasse Felix Premier Chardonnay	Margaret River WA	17. / 28. / 80.
Moppity Estate Chardonnay	Tumbarumba, NSW	78.
Jim Barry 'Watervale' Riesling	Clare Valley, SA	15. / 24. / 70.
Pewsey Vale Vineyard 'Prima' Riesling	Eden Valley, SA	15. / 24. / 70.
Christobel's Moscato	SA	14. / 23. / 65.

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Rosé

150ml / 250ml / bottle

La Vieille Ferme Rosé	Rhone Valley, FR	13. / 21. / 60.
Coteaux D'Aix en Provence Rosé	Provence, FR	14. / 23. / 65.

Red

Earthworks Shiraz	Barossa Valley, SA	13. / 21. / 60.
Yalumba 'The Paradox' Shiraz	Barossa Valley, SA	99.
Ringbolt Cabernet Sauvignon	Margaret River WA	15. / 24. / 70.
Moppity Estate Cabernet Sauvignon	Hilltops, NSW	78.
Mt Difficulty 'Roaring Meg' Pinot Noir	Central Otago, NZ	16. / 26. / 75.
Kooyong Estate Pinot Noir	Mornington, VIC	90.
Yalumba 'The Signature' Shiraz Cabernet	Barossa Valley, SA	139.
John Duval 'Plexis' GSM	Barossa Valley, SA	17. / 28. / 80.
Vasse Felix Premier Syrah	Margaret River WA	80.

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COCKTAILS

Signature

Creme de Fraises 25.
Pampero rum, Strawberry purée,
Fresh cream, Pineapple

Marine Delight 25.
Ketel One Vodka, Blue Curaçao,
Peach syrup, Dash of Orange

Piña Colada Island 25.
Pampero rum, Malibu, Blue Curaçao,
Coconut syrup, Fresh cream, Pineapple

Go Green! 25.
Midori, Ketel One Vodka,
Mango purée, Apple

Don't Lychee Me 26.
Ketel One Vodka, Parasio Lychee,
Lychee puree, Apple, Whites

X Toblerone 25.
Kahlua, Baileys, Frangelico

Mocktails

Hawaiian Bliss 16.
Coconut Syrup, Pineapple Juice, Orange Juice,
Lime Juice, Passion Fruit Pulp, Soda

Scary Berry 16.
Mixed Berry Purée, Apple Juice,
Lime Juice, Lemonade

Virgin Piña Colada 16.
Pineapple Juice, Coconut Syrup,
Fresh Cream

Classics

Limoncello Spritz 20.
limoncello, Prosecco, Soda

Margarita 25.
Casamigos Tequila, Cointreau, Lime

Mojito 25.
Pampero Rum, Mint, Lime, Simple Syrup,
Soda, Lemonade

Espresso Martini 25.
Ketel One, Vodka, Kahlua, Espresso

Negroni 25.
Tanqueray, Campari, Rosso

Old Fashioned 25.
Woodford Reserve, Angustra Bitters,
Simple Syrup

Bloody Mary 25.
Ketel One Vodka, Tomato, Tabasco,
Worcestershire, Lime

Jugs

Pimm's 48.
Pimm's, Lemonade, Fresh Fruits, Mint

Aperol Spritz 48.
Aperol, Prosecco, Soda

BEER

By the glass

Hahn Super Dry	11.5
Hahn Super Dry 3.5	11.5
Guinness	14.
Apple Pink Lady Cider	12.
Stone & Wood Pacific Ale	13.5
Byron Bay Premium Lager	11.5
Kosciuszko Pale Ale	13.5
Coopers Pale Ale	11.5
Kirin	13.5
Byron Bay Lemon Squash	13.5

By the bottle

Corona Extra Dry	14.
Heineken	13.5
Heineken Zero	12.
Great Northern	11.5
VB	11.5
Heaps Normal	12.
Hahn Super Dry Gluten Free	12.

Coffee & Tea

Espresso	5.
Macchiato	5.5
Piccolo	5.5
Long Black	6.
Flat White	6.5
Cappuccino	6.5
Latte	6.5
Hot Chocolate	6.5
Mocha	7.
English Breakfast Tea	5.5
Earl Grey Tea	5.5
Green Tea	5.5
Peppermint Tea	5.5
Chamomile Tea	5.5
Iced Long Black	7.5
Iced Choco	8.
Iced Latte	8.
Iced Mocha	8.5
*Extra shot, Decaf coffee Soy, Almond, Oat Milk Vanilla, Caramel, Hazelnut Syrup	1.

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