



Dining & Drinks

To Share

Sydney Rock Oyster (GF, DF) natural with lemon & mignonette	6 for 39. 12 for 72.
Salmon Tartare & Crispy Corn Chips (DF) fresh TAS salmon tossed with cucumber, shallot and ginger-soy dressing	29.
Antipasto (can be made GF) artisan salami, prosciutto, manchego cheese, hummus & marinated olives	36.
Cheese Plate (can be made GF) brie, blue, manchego cheese with quince paste	36.
Herb & Garlic Bread (V)	15.
French Bread (V) balsamic vinegar, olive oil, and salted French butter	15.
Seafood Crunch Platter salt& pepper SA calamari's, prawns, pollock fillet, fries& salad	32.
Fried Wings tossed in home-made hot & spicy sauce	26.
Southern Fried Chicken	24.
Mushroom & Mozzarella Arancini (6) (V)	26.
Calamari SA calamari with Szechuan & black pepper salt, tartare sauce and lemon	28.

Salad

Heirloom Tomato Burrata Salad (GF, V), (can be made VG) Vinocotto dressing	29.
Organic Soba Noodle Salad (can be made V, VG) smoked salmon(A), capsicum, cucumber with soy & ginger dressing	30.
Caesar Salad (can be made GF) cos lettuce, crouton, hard boiled egg, bacon, shaved parmesan -can add poached chicken \$6.	27.
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 Salmon TAS (GF) served with potato purée & seasonal greens with saffron sauce	49.
Grilled Large King Prawns (A) (can be made GF) served with sourdough bread, chilli & lime butter	59.
Whole Lobster Mornay W.A Rock lobster served with salad -can add fries \$10.	89.

Chargrilled Meat

1.5kg Tomahawk Ribeye On The Bone (can be made DF, GF) served with salad, red wine jus -can add fries \$10. / potato purée \$10. / seasonal green \$16.	169.
Little Joe MB4 Scotch Fillet 300g (can be made DF, GF) served with potato purée, salad	68.
Surf And Turf (can be made GF) served with striploin 250g, 2 grilled king prawns, potato purée, and salad	59.
Striploin 250g (can be made DF, GF) served with fries, salad, and herbs & garlic butter -can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	40.

Pasta

Penne Pasta chicken, bacon & mushroom with creamy sauce	36.
Seafood Linguine prawns, crab meat, calamari, zucchini, chilli lime and tomato vierge	46.
Lobster Linguine W.A Rock lobster with creamy crab bisque	62.
Cheese Gnocchi (V) parmesan and blue cheese silky sauce	36.

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.

Classic

Harbour Striploin Steak Sandwich	33.
lettuce, tomatoes, caramelised onion, melted cheese, and smoky chipotle béarnaise sauce & fries	
Beef Burger (can be GF without bun)	25.
potato bun, Tajima wagyu patty, American cheese, tomato, burger sauce, iceberg, pickles & fries -can add bacon \$5.	
Fried Chicken & Bacon Burger	29.
potato bun, buttermilk fried chicken, grilled smoked bacon, American cheese, iceberg, aioli, pickles & fries	
Pumpkin & Halloumi Cheese Burger (V, can be VG)	27.
potato bun, pesto, spinach, tomato & fries	
Fish & Chips	29.
crispy battered flathead fish(IMP), and tartare & lemon	
Chicken Schnitzel With Parmesan Crumb	29.
served with potato purée, salad, and gravy & herb butter	
Chicken Parmigiana	34.
melted cheese and tomato, served with potato purée, salad, and gravy & herb butter	

Vegan

Hummus & Warm Bread	23.
silky hummus, extra virgin olive oil, warm toasted bread & marinated olives	
Vegan Heirloom Tomato Salad (GF)	24.
cucumber, marinated olives with Vinocotto dressing	
Vegan Penne Pasta	30.
tossed with sautéed mushrooms, seasonal greens, and cherry tomato sauce	

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.

Side

Fries (DF, V)	14.	Seasonal Greens (DF, GF, V, VG)	16.
Wedges (V) sweet chilli & sour cream	16.	Sweet Potato Chips (V) sweet chilli & sour cream	16.
Pepper	3.	Mushroom Sauce	3.
Gravy	3.	Sour Cream	3.

Dessert

Canelé (2) rum & vanilla, served with vanilla ice cream (by David Canelé Gourmand)	15.
Sticky Date Pudding butter scotch caramel & vanilla ice cream	16.
Hot Chocolate Fondant pistachio praline & vanilla ice cream	16.
Affogato coffee, vanilla ice cream & Liqueur	18.

Kids (ages 12 & under only)

Cheese Burger & Fries	16.
Battered Fish & Chips, Lemon & Tartare	16.
Chicken Bites & Fries	16.
kids ice cream	10.
kids vanilla ice cream, sprinkles & chocolate syrup	

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.

Sparkling

125ml / bottle

Dunes & Green Prosecco	South Australia	14. / 65.
Jansz Cuvée	Pipers River, TAS	15. / 79.
Veuve Clicquot	Reims, France	160.
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. / 72.
Mt Difficulty 'Bannockburn' Pinot Gris	Central Otago, NZ	77.
Bleasdale 'Adelaide Hills' Sauvignon Blanc	Adelaide Hills, SA	13. / 21. / 62.
Twin Island NZ Sauvignon Blanc	Marlborough, NZ	15. / 24. / 72.
Forest Hill 'Highbury Fields' Chardonnay	Great Southern, WA	15. / 24. / 72.
Vasse Felix Premier Chardonnay	Margaret River WA	17. / 28. / 82.
Jim Barry 'Watervale' Riesling	Clare Valley, SA	15. / 24. / 72.
Pewsey Vale Vineyard 'Prima' Riesling	Eden Valley, SA	15. / 24. / 72.
Oxford Landing Moscato	Riverland, SA	14. / 23. / 67.

Weekend surcharge 10% . Public holiday surcharge 15%

Rosé

150ml / 250ml / bottle

La Vieille Ferme Rosé Rhone Valley, FR	13. / 21. / 62.
Coteaux D'Aix en Provence Rosé Provence, FR	14. / 23. / 67.

Red

Earthworks Shiraz Barossa Valley, SA	13. / 21. / 62.
Yalumba 'The Paradox' Shiraz Barossa Valley, SA	99.
Ringbolt Cabernet Sauvignon Margaret River WA	15. / 24. / 72.
Mt Difficulty 'Roaring Meg' Pinot Noir Central Otago, NZ	16. / 26. / 77.
Kooyong Estate Pinot Noir Mornington, VIC	92.
Yalumba 'The Signature' Shiraz Cabernet Barossa Valley, SA	142.
John Duval 'Plexis' GSM Barossa Valley, SA	17. / 28. / 82.
Vasse Felix Premier Syrah Margaret River WA	82.

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.

COCKTAILS

Signature

Creme de Fraises	25.
white rum, strawberry purée, fresh cream, pineapple	
Marine Delight	25.
vodka, blue curaçao, peach syrup, dash of orange	
Piña Colada Island	25.
white rum, malibu, blue curaçao, coconut syrup, cream, pineapple	
Go Green!	25.
midori, vodka, mango purée, apple	
Don't Lychee Me	26.
vodka, parasio lychee, lychee puree, apple, whites	
X Toblerone	25.
kahlua, baileys, frangelico, whipped cream	

Mocktails

Hawaiian Bliss	17.
coconut syrup, pineapple juice, orange juice, lime juice, passion fruit pulp, soda	
Scary Berry	17.
mixed berry purée, apple juice, lime juice, lemonade	
Virgin Piña Colada	17.
pineapple juice, coconut syrup, fresh cream	

Classics

Limoncello Spritz	20.
limoncello, prosecco, soda	
Margarita	25.
tequila blanco, cointreau, lime	
Mojito	25.
white rum, mint, lime, simple syrup, soda, lemonade	
Espresso Martini	25.
vodka, kahlua, espresso	
Negroni	25.
gin, campari, rosso	
Old Fashioned	25.
makers mark, angustia bitters, simple syrup	
Bloody Mary	25.
vodka, tomato, tabasco, worcestershire, lime	

Jugs

Pimm's	49.
pimm's, lemonade, fresh fruits, mint	
Aperol Spritz	49.
aperol, prosecco, soda	

Tap Beer

Hahn Super Dry
Hahn Super Dry 3.5
Guinness
Apple Pink Lady Cider
Stone & Wood Pacific Ale
Byron Bay Premium Lager
Tooheys New Larger
Coopers Pale Ale
Kirin
James Squire Lemon Squash

Bottled & Canned Beer

Corona Extra Dry
Heineken
Heineken Zero
Heaps Normal
Guinness Zero
Magners
Great Northern
VB
Hahn Super Dry Gluten Free

Coffee

Espresso
Macchiato
Piccolo
Long Black
Flat White
Cappuccino
Latte
Hot Chocolate
Mocha
Iced Long Black
Iced Choco
Iced Latte
Iced Mocha

*Extra shot / Decaf coffee
Soy milk / Almond milk / Oat Milk
Vanilla / Caramel / Hazelnut Syrup

Tea

English Breakfast Tea
Earl Grey Tea
Green Tea
Peppermint Tea
Chamomile Tea

Weekend surcharge 10% . Public holiday surcharge 15%