



Dining & Drinks

To Share

Sydney Rock Oyster Nambucca, NSW natural with lemon & mignonette (gf,df)	6 for 39. 12 for 69.
Antipasto (can be made gf) artisan salami, prosciutto, manchego cheese, hummus & marinated olives	36.
Cheese Plate, Three Kinds Of Cheese, Quince Paste	32.
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	25.
Southern Fried Chicken sweet chilli sauce	24.
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.

Salad

Roasted Pumpkin Salad (can be made v, vg) quinoa & beetroot, hummus, halloumi cheese with vinocotto & beetroot dressing	29.
Organic Soba Noodle Salad (can be made v, vg) cured salmon, 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.	26.
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

Chargrilled Whole Calamari sourdough bread, baby wild rocket, stew tomato sauce style	30.
Pan Fried NZ Salmon(gf) crushed potatoes & greens with lemon and dill butter	48.
Grilled Large King Prawns (can be made gf) served with sourdough bread, chilli & lime butter	56.
Whole Lobster Mornay W.A Rocklobster served with fries and salad	Market Price

Chargrilled Meat

Cheese Stuffed Chicken Breast golden roasted chicken breast stuffed with melted cheese, served with roasted vegetables, potato purée, and creamy mushroom sauce	36.
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.	39.
Surf And Turf (can be made gf) Striploin 250g, 2 grilled King prawns, potato purée, and salad -can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	59.
Little Joe MB4 Scotch Filet 300g (can be made df/gf) served with potato purée, salad -can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	62.
1.5kg Tomahawk Ribeye On The Bone served with potato purée, salad, and red wine jus (can be made df/gf)	189.

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.

Pasta

Penne Pasta chicken, bacon & mushroom with creamy sauce	35.
Seafood Linguine prawns, crab meat, calamari, zucchini, chilli lime and tomato vierge	46.
Lobster Linguine W.A rock lobster with linguine & creamy bisque	59.
Vegetarian Linguine (v) pesto, mushrooms, and seasonal vegetables	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 served with potato purée, salad, and gravy & herb butter	29.
Chicken Parmigiana melted cheese and tomato, served with potato purée, salad, and gravy & herb butter	34.
Home-made Beef Pie filled with slow-cooked beef, onions, bacon, and cheese, served with potato purée, and gravy	32.

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

Dessert

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)

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

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.

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.

Weekend surcharge 10% . Public holiday surcharge 15%

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.
Oxford Landing Moscato	Riverland, SA	14. / 23. / 65.

Weekend surcharge 10% . Public holiday surcharge 15%

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.

Weekend surcharge 10% . Public holiday surcharge 15%

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 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.
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, Angustra Bitters,
Simple Syrup

Bloody Mary 25.
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.

Weekend surcharge 10% . Public holiday surcharge 15%