



LUNCH MENU

12pm-3pm Tuesday - Sunday

Mains Small Plates

Prawn Linguine \$27

Local King Prawns, Cherry Tomatoes, Garlic, Parsley, & Butter Sauce

Fish and Chips (GF OPT) \$18

Tempura Battered Hoki, Fries, Garden Salad, Tartare & Lemon

Karaage Chicken Burger (GF OPT) \$15.9

Shredded Cabbage, Kewpie Mayo, Sliced Tomato on Toasted Milk Bun

Blue Water Beef Burger (GF OPT) \$16.9

Grilled Angus Patty, Fresh Tomato, Baby Gem Lettuce, Aged Cheddar, Relish & House Mayo on Toasted Milk Bun

Soft Shell Crab Burger (GF OPT) \$19.9

Tempura Battered Crab, Sriracha Mayo, & Baby Gem Lettuce on a Toasted Milk Bun

Classic Caesar Salad (GF OPT) \$17

Baby Cos, Grana Pandana, Croutons, Bacon, Soft Poached Egg (Add Chicken - \$5)

Warm Potato Salad (GF) (V) (VE) \$13.5

Quinoa, Spinach leaf, Red Onion, Kipfler Potato, Beans & Pistachio Vinaigrette

Steak

300g Thousand Guineas Rib Fillet \$39.9

200g Wagyu Rump (GF) \$28.9

Both served with potato galette, green beans, and choice of: Red Wine | Pepper Sauce | Garlic Butter

Garlic Bread \$6.5

Baked Pane di casa

Fried Calamari (GF OPT) \$12

Salt & Pepper, Aioli, Lemon

Chicken Wings \$12.5

Twice cooked butter milk wings Franks Hot Sauce | Sweet Baby Ray | Honey Soy

Nudja Spiced Meatballs \$14

Cooked in rich tomato sauce, shaved parmesan

Seafood Chowder \$14.5

Hoki, smoked cod, calamari, mussels, prawns, & toasted sourdough

Kids Menu - \$9

Tempura Fish & Chips

Linguine w/ Napoli Sauce

Chicken Nuggets & Chips

Desserts

Sticky Date Pudding \$12

Butterscotch Sauce, Vanilla Ice Cream

Lemon Meringue Tart \$12

With Coconut Ice Cream

Chocolate Fudge Brownie \$12

W/ Berry Compote & Vanilla Ice Cream

Cake of the Day \$10

Sides

Steamed Broccolini \$6.5

House Salad \$7 | Chips & Aioli \$7

DINNER MENU

Mains

Classic Caesar Salad (GF OPT)	\$17
Baby Cos, Grana Padana, Croutons, Bacon, Soft-Poached Egg (Add Chicken - \$5)	
Warm Potato Salad (GF) (V) (VE)	\$13.5
Quinoa, Spinach Leaf, Red Onion, Kipfler Potato, Beans & Pistachio Vinaigrette	
Prawn Linguine	\$27
Local King Prawns, Cherry Tomatoes, Garlic, Parsley & Butter Sauce	
Market Fish (GF)	POA
Salt Baked Kipfler Potato, Broccolini, Pistachio Vinaigrette, Lemon	
Karaage Chicken Burger (GF OPT)	\$15.9
Shredded Cabbage, Kewpie Mayo, Sliced Tomato on Toasted Milk Bun	
Pork Belly (GF OPT)	\$29.9
Twice Cooked Crispy Skin, Sweet Potato Mash, Asian Veg	
Lamb Papardelle	\$28
Rich Lamb Ragu, Shaved Grana Padano	
Beef Short Rib (GF)	\$32
12 Hour Braised Cape Grime Rib, Parsnip-Potato puree, Gremolata	
300g Thousand Guineas Rib Fillet	\$39.9
200g Wagyu Rump (GF)	\$28.9
Both served with potato galette, seasonal greens Red Wine Pepper Sauce Garlic Butter	

Small Plates

Warm Mixed Olives (GF) (V)	\$5.5
Garlic Bread (V)	\$6.5
Baked Pane di casa	
Fried Calamari (GF OPT)	\$12
Salt & Pepper, Aioli, Lemon	
Chicken Wings	\$12.5
Twice cooked butter milk wings Franks Hot Sauce Sweet Baby Ray Honey Soy	
Nudja Spiced Meatballs	\$14
Cooked in rich tomato sauce, shaved parmesan	
Seafood Chowder	\$14.5
Hoki, smoked cod, calamari, mussels, prawns, & toasted sourdough	

Kids Menu - \$9

Tempura Fish & Chips
Linguine w/ Napoli Sauce
Chicken Nuggets & Chips

Desserts

Sticky Date Pudding	\$12
Butterscotch Sauce, Vanilla Ice Cream	
Lemon Meringue Tart	\$12
With Coconut Ice Cream	
Chocolate Fudge Brownie	\$12
W/ Berry Compote & Vanilla Ice Cream	
Cake of the Day	\$10

Sides

Seasonal greens	\$6.5
Mixed salad	\$7 Fries & Aioli \$7

(GF) - GLUTEN FREE (V) - VEGETARIAN (VE) -
VEGAN. PLEASE SPEAK TO YOUR WAITER IF YOU
HAVE ANY DIETARY REQUIREMENTS