



DINNER MENU

Entrees

Garlic & cheese flat bread	\$15
Soup du jour with toasted baguette	\$14
Baked brie topped with roasted red grapes, honey & walnuts served with bread	\$25
Duck spring rolls served with a sweet chili dipping sauce (3)	\$18
Lemon pepper flash fried calamari served on a house made celeriac mojo & native salad GF	\$18
Basil & tomato arancini served with Napoli sauce	\$16
Trio of dips with toasted bread, water crackers & grissini	\$20
Mushroom souffle served on a puree with petite salad & pumpkin flower V	\$18
Tart of the day served with petite salad	\$18
Scallops served in the ½ shell with lemon butter beurre blanc & crispy leek GF	\$22

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THE DAY

BOOKINGS ESSENTIAL



Mains

250g eye fillet served with colcannon mash, greens, sticky jus & crispy leek GF	\$50
Local salmon served with coconut rice, greens & tropical salsa GF	\$36
Beef cheeks slow cooked in Pedro Ximenez with cauliflower puree & greens GF	\$32
Thai red duck (or tofu upon request, V) curry with cooling lychee & fresh pineapple served with rice GF	\$34
Gambian peanut stew served with roti & rice V	\$30
Slow cooked lamb with confit potatoes & greens, drizzled with a sticky mint & garlic jus	\$40
Local Portarlinton mussels of the day served with a toasted baguette GFA	\$28
Seafood linguini in a white wine & butter sauce with garlic, chili, fresh herbs & cherry tomato	\$36
Local beer battered gummy shark with chips, salad, lemon & tartare	\$32
Classic Parma (300g) with chips & salad	\$30
Share plate of the day (for two)	\$52

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LUNCH MENU

Garlic & cheese flatbread	\$15
Classic Parma with chips & salad	
-150g	\$25
-300g	\$30
Seafood linguini in a white wine & butter sauce with garlic, chili, fresh herbs & cherry tomato	\$36
Tart of the day with chips & salad	\$22
Trio of dips with toasted bread, water crackers & grissini	\$20
Local beer battered gummy shark with chips, salad, lemon & tartare	\$32
Calamari salad, rocket, capers, grilled broccolini, red pepper, onion, pickled fennel tossed with a house made dressing	\$26
Local Portarlinton mussels of the day served with a toasted baguette GFA	\$28
Burger of the day & chips	\$22
Margarita pizza - house made Napoli sauce, fresh buffalo mozzarella & fresh basil	\$22
Seafood stack pizza - selection of seafood on house made Napoli base	\$26
Soup du jour with a toasted baguette	\$14

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