

Entrées / Share Plates

Garlic Bread (4pce)	\$12
Baby octopus – Chargrilled, Asian dressing (Mildly spicy, GF, DF)	\$21
Calamari Saganaki – With bread (GFA)	\$22
Portuguese style garlic prawns – With bread (GFA)	\$25
Whitebait – With aioli & lemon (GF, DF)	\$23
Enoki mushrooms – Tempura battered with spicy aioli (Vego, GF, DF)	\$18
Japanese karaage chicken – Sesame dressing, Asian herbs	\$22
Baked Brie – Hot honey, roasted red grapes, balsamic, rosemary, bread (Vego)	\$25

Mains

Seafood linguini – White wine, butter, garlic, chilli, herbs, cherry tomatoes, mussels, prawns, market fish, pippies	\$42
Thai red seafood curry – Rice, roti, fresh Asian herbs (GFA, DF)	\$42
West African Gambian stew – Sweet potato, navy beans, spinach, peanut, fresh herbs, roti, mildly spicy (GFA, Vegan)	\$32
Fish & chips – Beer battered whiting chips, salad, house made tartare, lemon	\$35
Calamari salad – Rocket, fennel, chorizo, saffron potatoes, zesty dressing (GF)	\$34
Steak Frites - 350g Ribeye, chips, truffle black garlic butter	\$59

PLEASE NOTIFY STAFF OF ANY DIETARY
REQUIREMENTS, NO ALTERATIONS

GF= Gluten free, GFA = Gluten free available upon request,
DF= Dairy free

Mains

Traditional chicken parma –

Napoli sauce, ham, cheese, chips, salad

Small \$26

Large \$32

Pan fried crispy skin Humpty Doo barramundi –

Smashed chats, beans, sauce vierge (olive & tomato) (GF, DFA) \$45

Local scallops (6)– \$32

Atop the half shell in lemon infused hollandaise, chips, salad

Portarlington mussels – \$38

Yellow coconut, peanut curry, Asian herbs, bread (GFA, DF)

Tofu Curry – \$28

Yellow coconut, peanut curry, rice, roti, fresh herbs, chilli oil (Vegan, GFA)

Sides

Broccolini – \$15

Charred broccolini - balsamic glaze, whipped goats feta (GF, Vego)

Salad – \$15

Rocket, parmesan, walnuts, pear, black garlic, balsamic dressing

Chips – \$15

Truffle aioli

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