

ENTREES

GARLIC BREAD (4PCE)

\$12

TORCHED SARDINES - WITH PEPPERONATA ON
TOASTED BRIOCHE & AIOLI

\$22

PORTUGUESE STYLE GARLIC PRAWNS - WITH
BREAD (GFA)

\$25

CALAMARI - LIGHTLY SPICED, FLASH FRIED WITH
PETITE SALAD & AIOLI (GF)

\$22

TRIO OF SCALLOPS - BAKED IN LEMON INFUSED
HOLLANDAISE SAUCE SERVED IN THE HALF SHELL
(GF)

\$22

BAKED BRIE - HOT HONEY, ROASTED RED GRAPES,
RED WINE POACHED PEAR, ROSEMARY, BREAD
(VEGO)(GFA)

\$25

ENOKI MUSHROOMS - TEMPURA BATTERED WITH
SPICY AIOLI (VEGAN, GF, DF)

\$18

MOROCCAN LAMB CIGARS - SPICED, PULLED
LAMB SHOULDER ROLLED IN FILO PASTRY SERVED
WITH A LEMON & DILL GREEK YOGHURT DRESSING
(2PCE)

\$22

MAINS

SEAFOOD LINGUINI - WHITE WINE & BUTTER,
SAUCE, CHILLI, HERBS, CHERRY TOMATOES,
MUSSELS, PRAWNS, MARKET FISH, PIPPIES

\$42

SEAFOOD CHOWDER - FRESH LOCAL SEAFOOD
IN A POTATO, BACON, WHITE WINE & LEEK SOUP

\$40

COASTAL CASSOULET - A MIXED SEAFOOD AND
HARICOT BEAN STEW TOPPED WITH BREAD
CRUMBS SERVED WITH CRUSTY BREAD & SALAD

\$48

SMOKED SALMON PIE - NORWEGIAN SMOKED
SALMON, POTATO, DILL, ONION, SERVED WITH
SALAD (PASTRY FREE, GF)

\$32

PORTARLINGTON MUSSELS -
CHEFS CHOICE SAUCE (PLEASE ASK WAITSTAFF)
SERVED WITH BREAD (GFA)

\$38

THAI RED SEAFOOD CURRY - RICE, ROTI, FRESH
ASIAN HERBS (GFA, DF)

\$42

250G EYE FILLET - ROAST POTATOES, VEG &
DIANE SAUCE (GF)

\$54

MAINS

BAKED GNOCCHI ALLA VODKA WITH PRAWN &
CHORIZO

\$38

BLACK LENTIL DAHL – RED ONION, CORIANDER
CREAM, ROTI (VEGAN, GF)

\$28

MARKET FISH – ASK TODAY'S WAITSTAFF

\$MP

PUB CLASSICS

FISH & CHIPS – BEER BATTERED WHITING, CHIPS,
SALAD, HOUSE MADE TARTARE, LEMON

\$35

TRADITIONAL CHICKEN PARMA – NAPOLI SAUCE,
HAM, CHEESE, CHIPS & SALAD

SMALL \$26

LARGE \$32

LAMB SHANK – SLOW BRAISED IN A RED WINE &
ROSEMARY SAUCE, WITH MASH & VEG (GF)

\$42

SIDES

CHIPS WITH TRUFFLE AIOLI

\$15

WILTED SPINACH WITH GARLIC & LEMON (VEGAN, GF)

\$15

GARDEN SALAD (VEG, GF)

\$15

DESSERTS

STICKY DATE PUDDING - CARAMEL SAUCE &
WHIPPED CREAM

\$16

APPLE CRUMBLE - VANILLA BEAN ICE CREAM

\$16

RED WINE POACHED PEAR - CHOCOLATE
SAUCE, CANTILLY CREAM, BISCOFF CRUMB

\$16

AFFOGATO - ESPRESSO, VANILLA BEAN ICE
CREAM

\$14

ADD BAILEYS OR FRANGELICO

\$6