ENTREES

GARLIC BREAD (4PCE)
$12

TORCHED SARDINES(A) – WITH PEPERONATA ON TOASTED BRIOCHE & AIOLI
$24

PORTUGUESE STYLE GARLIC PRAWNS (A) – WITH BREAD (GFA)
$25

CALAMARI(A) – LIGHTLY SPICED, FLASH FRIED WITH PETITE SALAD & AIOLI (GF)
$22

TRIO OF SCALLOPS (A) – BAKED IN LEMON INFUSED HOLLANDAISE SAUCE SERVED IN THE HALF SHELL WITH A TOASTED HERB PANGRATTATO
$28

BAKED BRIE – HOT HONEY, ROASTED RED GRAPES, RED WINE POACHED PEAR, ROSEMARY, BREAD (VEGO)(GFA)
$25

MOROCCAN LAMB CIGARS – SPICED, PULLED LAMB SHOULDER ROLLED IN FILO PASTRY SERVED WITH A LEMON & DILL GREEK YOGHURT DRESSING
$24

CORN RIBS SERVED ON A SWEET & SPICY CHILLI BUTTER (VEGO) (GF)
$19

MAINS

SEAFOOD LINGUINI (A)– WHITE WINE & BUTTER, SAUCE, CHILLI, HERBS, CHERRY TOMATOES, MUSSELS, PRAWNS, FISH
$43

SEAFOOD CHOWDER (A) – FRESH LOCAL SEAFOOD IN A POTATO, BACON, WHITE WINE & LEEK SOUP
$42

COASTAL CASSOULET (A) – A MIXED SEAFOOD AND HARICOT BEAN STEW TOPPED WITH BREAD CRUMBS SERVED WITH CRUSTY BREAD & SALAD
$48

NORWEGIAN SMOKED SALMON PIE (I)– NORWEGIAN SMOKED SALMON, POTATO, DILL, ONION, SERVED WITH SALAD (PASTRY FREE, GF)
$34

PORTARLINGTON MUSSELS (A)–
CHEFS CHOICE SAUCE (PLEASE ASK WAITSTAFF)
SERVED WITH BREAD (GFA)
$40

THAI RED SEAFOOD CURRY (A)– RICE, ROTI, FRESH ASIAN HERBS (GFA, DF)
$43

250G EYE FILLET – POTATO ROSTI, SEASONAL VEG & WHISKEY, PEPPERCORN & MUSHROOM SAUCE
$59

MAINS

BAKED GNOCCHI ALLA VODKA WITH PRAWN (A) & CHORIZO
$38

TOFU CURRY – MILD YELLOW PEANUT CURRY, RICE, ROTI, ASIAN HERBS (VEGAN, GFA)
$29

MARKET FISH – ASK TODAYS WAITSTAFF
$MP

PUB CLASSICS

FISH & CHIPS – BEER BATTERED FISH (A), CHIPS, SALAD, HOUSE MADE TARTARE, LEMON
$36

TRADITIONAL CHICKEN PARMA – NAPOLI SAUCE, HAM, CHEESE, CHIPS & SALAD
$32

LAMB SHANK – SLOW BRAISED IN A RED WINE & ROSEMARY SAUCE, WITH MASH & VEG
$43

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 FRANGELLICO
$6