

STARTERS

To share

- Garlic zoccoli bread (V)

Baked soft roll, garlic butter, tangy garlic paste

12
- Homemade dips (V)

Hummus 3 ways: traditional, green pesto, beetroot, side of mixed bread

21
- Cheese empanadas (V)

Folded pastry, mixed cheese, side of roasted capsicum salsa

24
- Beef empanadas

Folded pastry, ground beef, side of roasted capsicum salsa

24
- Kangaroo spring rolls (3)

Slow cooked kangaroo rump, carrot julienne, plum & Australian lemon myrtle dipping sauce

26
- Prawn & crab bites

Seeded sourdough, smashed avo, crab & prawn mixture

26

OYSTERS

Sydney Rock Oysters
min. of 3 oysters per order

- Natural Oysters

Served with a lemon wedge

6.5 ea
- Kilpatrick Oysters

Served warm with bacon & Worcestershire sauce

7 ea



BURGERS

Served w super crunchy chips

- Grilled chicken burger (H)

Grilled tenderloins, spicy mayo, lettuce, tomato, pickles

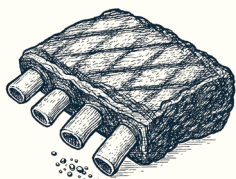
24
- Beef burger

Lettuce, cheddar, aioli, fresh onions, tomato

26
- Halloumi & avocado burger (V)

Grilled halloumi, smashed avocado, fresh tomato, herb mayo, mixed salad leaves

28



SIGNATURE RIBS

- Slow cooked for 12 hours then finished on the chargrill, Served w super crunchy chips & your choice of basting
- Pork ribs (DF) (Spicy or BBQ)

Half 52 - Full 72
- Beef ribs (DF) (Spicy or BBQ)

Full 72
- Ribs & rump combo

85

Half pork or beef ribs, 200g Black Angus rump steak

LUNCH FAVOURITES

- Open steak sandwich

Sliced eye fillet, salad leaves, bernaïse sauce, fried onion, chips

28
- Fish & chips

Hake fillets in light beer batter, chips, tartar sauce

32
- Seafood basket

Battered fish fillet, fried prawns, fried calamari, chips, tartar sauce

36

SALADS

- Seafood summer salad

Poached prawns, calamari, octopus, mixed salad leaves, grapefruit, pomegranate dressing

32
- Grilled chicken salad (GF, DF)

Lettuce, fennel, cherry tomato, walnuts & citrus dressing

26
- Pumpkin & quinoa salad (V, GF)

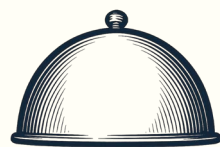
Rocket leaves, goats cheese, pecans, orange & honey dressing

26
- Caesar salad

Cos lettuce, bacon, anchovies, croutons, boiled egg, parmesan Caesar dressing

26
- Add ons:

Grilled chicken 6 Grilled or chilled prawn 8



ENTREES

perfect for sharing

- Searock chicken wings (DF)

Baked, fried, then finished w sweet chilli & oyster sauce glaze

22
- Grilled halloumi cheese (V, GF)

Rocket leaves, baby figs, pine nuts, e.v.o.o

26
- Salt & pepper calamari (DF)

Fried marinated fillets, herb mayo, rocket, chilli & lemon

E 26 M 34
- Garlic prawns (GF, DF)

Grilled tiger prawns, garlic, chilli, parsley, white wine

34
- Crab & prawn tian (GF, DF)

Alaskan king crab meat, Crystal Bay prawn meat mixed with mayo, avocado mousse & bloody mary dressing

34

CHEF'S SPECIALS

Ask our friendly staff for todays specials



SEAFOOD

- Grilled barramundi fillet (GF, DF)

Confit potato, radish & fennel, mild cashew & chipotle salsa

42
- Seafood curry (GF, DF)

Prawns, mussels, calamari, fish, traditional Thai red curry sauce, side of jasmine rice

42
- Baked salmon fillet (GF, DF)

Marinated in banana leaf w coconut cream & chilli jam, side of broccolini

45

SEAFOOD PLATTERS

Chilled seafood only, served w chips, salad & sauces

- Searock platter

Crystal bay prawns, natural oysters, black mussels, Moreton Bay bugs & Tasmanian scallops

155
- Indulgence platter

Crystal bay prawns, black mussels, natural oysters, Tasmanian scallops, Moreton Bay bugs & whole WA Lobster

255

SIDE DISHES

- Jasmine rice w fried shallots

8
- Super crunchy chips

Add aioli, tomato sauce or BBQ sauce, \$1 extra

12
- Garden salad (GF, V)

Mixed leaf, cucumber, tomato, radish, fetta, citrus dressing

12
- Patatas bravas (GF, V) w e.v.o.o

12
- Roasted pumpkin wedge (GF, DF, V)

w pumpkin seeds, pine nuts, sea salt & e.v.o.o

14
- Steamed broccolini (GF, DF, V)

w pecan dukkah & e.v.o.o

14



Surcharges: Weekend Dining incurs 10% surcharge to total bill. Public Holiday Dining incurs 15% surcharge to total bill. \$2 per bill applies when splitting bills. card charges apply - (V)Vegetarian (GF)Gluten Free (DF)Dairy Free (H)Halal