



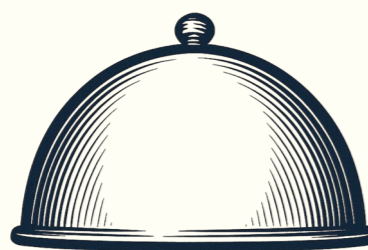
## BREAD & CO

<b>Garlic zoccoli bread (V)</b> <i>Baked soft roll, garlic butter, tangy garlic paste</i>	13
<b>Homemade dips (V)</b> <i>Hummus 3 ways: traditional, green pesto, beetroot, side of mixed bread</i>	19
<b>Cheese empanadas (V, 3 pieces)</b> <i>Folded pastry, mixed cheese, side of roasted capsicum salsa</i>	22
<b>Beef empanadas (3 pieces)</b> <i>Folded pastry, ground beef, side of roasted capsicum salsa</i>	24
<b>Prawn &amp; crab bites (M)</b> <i>Seeded sourdough, smashed avocado, crab &amp; prawn meat mixed in mayo</i>	26

## OYSTERS

*Sydney Rock Oysters*  
*min. of 3 oysters per order*

<b>Natural Oysters</b> <i>Served with a lemon wedge</i>	6.5 ea
<b>Kilpatrick Oysters</b> <i>Served warm with bacon &amp; Worcestershire sauce</i>	7 ea



## ENTREES

*perfect for sharing*

<b>Searock chicken wings (DF)</b> <i>Baked, fried, then finished w sweet chilli &amp; oyster sauce glaze</i>	22
<b>Kangaroo spring rolls (3 pieces)</b> <i>Kangaroo rump, carrot julienne, plum &amp; lemon myrtle dipping sauce</i>	26
<b>Grilled halloumi cheese (V, GF)</b> <i>Rocket leaves, baby figs, pine nuts, e.v.o.o</i>	26
<b>Salt &amp; pepper calamari (DF, I)</b> <i>Fried marinated fillets, herb mayo, rocket, chilli &amp; lemon</i>	E 26 M 34
<b>Garlic prawns (GF, DF, A)</b> <i>Grilled tiger prawns, garlic, chilli, parsley, white wine</i>	34
<b>Crab &amp; prawn tian (GF, DF, M)</b> <i>Spanner crab meat, Crystal Bay prawn meat mixed with mayo, avocado mousse &amp; bloody mary dressing</i>	36

## KIDS MEALS

*Strictly for kids 12 years of age & under*

<b>Grilled chicken tenders &amp; chips</b>	15
<b>Battered fish &amp; chips (I)</b>	16
<b>Cheese burger &amp; chips</b>	16
<b>Steak &amp; chips</b>	18



## FAVOURITES

<b>Fish &amp; chips (I)</b> <i>Hake fillets in light beer batter, chips, tartar sauce</i>	30
<b>Chicken schnitzel &amp; chips</b> <i>Crispy chicken schnitzel, rocket leaves, lemon wedge, herb mayo</i>	34
<b>Oven baked chicken &amp; mushroom pasta</b> <i>Chicken, mushroom, bechamel sauce, layers of pasta sheets</i>	34
<b>Green Thai curry (DF)</b> <i>Chicken or vegetarian, served w a side of jasmine rice</i>	34
<b>Seafood basket (M)</b> <i>Battered fish fillet, fried prawns, fried calamari, chips, tartar</i>	36

## SALADS

<b>Seafood salad (GF, DF, M)</b> <i>Prawns, calamari, octopus, salad leaves, grapefruit, pomegranate dressing</i>	32
<b>Caesar salad</b> <i>Cos lettuce, bacon, croutons, boiled egg, parmesan Caesar dressing (dressing contains anchovies)</i> <i>Add chicken \$6   Add poached prawns \$8</i>	26

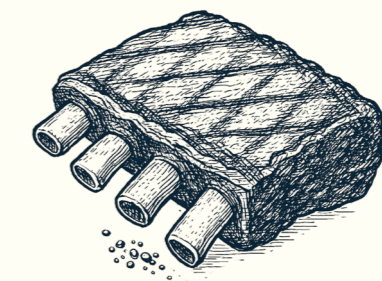


## STEAKS

*Char-grilled halal steaks served with your choice of sauce:*  
*Creamy Mushroom - Red wine jus - Bearnaise - Pepper*

<b>Steak &amp; chips</b> <i>200gms rump steak, crispy chips &amp; your choice of sauce</i>	36
<b>250g Rump steak - grass fed MSA 2+</b> <i>Pinnacle Black Angus beef</i>	38
<b>250g New York sirloin - grass fed MSA 2+</b> <i>Pinnacle Black Angus beef</i>	48
<b>200g Eye fillet - grass fed MSA 2+</b> <i>Pinnacle Black Angus beef</i>	58
<b>300g Scotch fillet - grass fed MSA 2+</b> <i>Pinnacle Black Angus beef</i>	66
<b>500g T-bone - grain fed MSA 2+</b> <i>Riverina Black Angus beef</i>	69
<b>Cut of the day</b> <i>Ask our staff for today's cut</i>	MP
<i>- Indulge &amp; add 2 grilled prawns \$16 -</i>	

<b>Jasmine rice</b> w fried shallots	8
<b>Super crunchy chips</b> Add aioli, tomato or BBQ sauce, \$1 extra	11
<b>Garden salad (GF, V)</b> <i>Mixed leaf, cucumber, tomato, radish, fetta, citrus dressing</i>	11



## SIGNATURE RIBS

*Slow cooked for 12 hours then finished on the chargrill, Served w super crunchy chips & your choice of basting*

<b>Pork ribs (DF) (Spicy or BBQ)</b>	Half 52 - Full 72
<b>Beef ribs (DF) (Spicy or BBQ)</b>	Full 72
<b>Ribs &amp; rump combo</b> <i>Half pork or beef ribs, 200g Black Angus rump steak</i>	85

## BURGERS

*Served w super crunchy chips*

<b>Grilled chicken burger</b> <i>Grilled tenderloins, spicy mayo, lettuce, tomato &amp; pickles,</i>	25
<b>Beef burger</b> <i>Lettuce, cheddar, aioli, fresh onions &amp; tomato</i>	25
<b>Halloumi &amp; avocado burger (V)</b> <i>Grilled halloumi, smashed avocado, fresh tomato, herb mayo, salad leaves</i>	25



## SEAFOOD

<b>Grilled barramundi fillet (GF, DF, A)</b> <i>Baby radish, confit potato, fennel, mild cashew &amp; chipotle salsa</i>	44
<b>Seafood curry (GF, DF, M)</b> <i>Prawns, mussels, calamari, fish, Thai red curry sauce, side of jasmine rice</i>	44
<b>Baked salmon (GF, DF, A)</b> <i>Marinated in banana leaf, w coconut cream &amp; chilli jam, side of broccolini</i>	46

## SEAFOOD PLATTERS

*Chilled seafood only, served w side garden salad, super crunchy chips & a selection of sauces*

<b>Searock platter (A)</b> <i>Crystal bay prawns, natural oysters, Tasmanian black mussels, Moreton Bay bugs, Tasmanian scallops</i>	155
<b>Indulgence platter (A)</b> <i>Crystal bay prawns, Tasmanian black mussels, natural oysters, chilled Tasmanian scallops, Moreton Bay bugs &amp; a whole WA Lobster</i>	255

## SIDE DISHES

<b>Patatas bravas (GF, V)</b> w e.v.o.o	12
<b>Roasted pumpkin wedge (GF, DF, V)</b> <i>w pumpkin seeds, pine nuts, sea salt &amp; e.v.o.o</i>	14
<b>Steamed broccolini (GF, DF, V)</b> 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 (A)Australian (M)Mixed (I)International**