



BREAD & CO

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

OYSTERS

Sydney Rock Oysters | min. of 3 oysters per order

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| Natural Oysters <i>Served with a lemon wedge</i> | 6.5 ea |
| Kilpatrick Oysters <i>With bacon & Worcestershire sauce</i> | 7 ea |

ENTREES

perfect for sharing

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

SALADS

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

KIDS MEALS

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| Grilled chicken tenders & chips | 15 |
| Battered fish & chips | 16 |
| Cheese burger & chips | 16 |
| Steak & chips | 18 |

THEATRE DINNER FAVOURITES

MAIN MEALS

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| Steak & chips <i>200gms rump steak, crispy chips & your choice of sauce</i> | 36 |
| Seafood basket (M) <i>Battered fish fillet, fried prawns, fried calamari, chips, tartar</i> | 36 |
| Chicken schnitzel & chips <i>Crispy chicken schnitzel, rocket leaves, lemon wedge, herb mayo</i> | 34 |
| Oven baked chicken & mushroom pasta <i>Chicken, mushroom, bechamel sauce, layers of pasta sheets</i> | 34 |
| Green Thai curry (DF) <i>Chicken or vegetarian, served w a side of jasmine rice</i> | 34 |
| Fish & chips (I) <i>Hake fillets in light beer batter, chips, tartar sauce</i> | 30 |

BURGERS & CHIPS

Served w super crunchy chips & tomato sauce

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| Chicken burger (H) <i>Grilled tenderloins, spicy mayo, lettuce, tomato & pickles,</i> | 25 |
| Beef burger <i>Lettuce, cheddar, aioli, fresh onions & tomato</i> | 25 |
| Halloumi & avocado burger (V) <i>Grilled halloumi, smashed avocado, fresh tomato, herb mayo, mixed salad leaves</i> | 25 |

SIGNATURE RIBS

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

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



STEAKS

Char-grilled halal steaks served with your choice of sauce:

Creamy Mushroom - Red wine jus - Bearnaise - Pepper

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



SEAFOOD

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

SEAFOOD PLATTERS

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

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

SIDE DISHES

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| Jasmine rice w fried shallots | 8 | Patatas bravas (GF, V) <i>w e.v.o.o</i> | 12 |
| Super crunchy chips <i>Add aioli, tomato or BBQ sauce, \$1 extra</i> | 11 | Roasted pumpkin wedge (GF, DF, V) | 14 |
| Garden salad (GF, V) | 11 | <i>w pumpkin seeds, pine nuts, sea salt & e.v.o.o</i> | |
| <i>Mixed leaf, cucumber, tomato, radish, fetta, citrus dressing</i> | | Steamed broccolini (GF, DF, V) <i>w pecan dukkah & e.v.o.o</i> | 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