LUNCH 11:30 AM - 3PM

BISTRO MENU

\$9

\$9

DINNER 5:30PM - 9:00PM

'NO ALTERATIONS ON SPECIALS *NOT INCLUDING PUBLIC HOLIDAYS

SEE OUR WEEKDAY **LUNCH SPECIALS**

AVAILABLE MONDAY TO FRIDAY - 11:30AM to 3PM

STARTERS

 \times \times \times \times \times \times \times

GARLIC BREAD

4 pieces per serve

Cheese ADD

+ \$2 VG

Sweet Chilli & Cheese + \$3

Bacon & Cheese + \$4.50

TACOS DF With your choice of

PULLED

PORTUGUESE FLASH FRIED CHICKEN WHITING

HALLOUMI

All served with red cabbage, caramelised pineapple pico de gallo, guacamole & peri peri aioli

CAJUN TOSSED ONION RINGS

Served with peri peri aioli

5 CHEESE ARANCINI

\$17

\$15

Served with pesto aioli

Served with chimichurri

BBQ PORK SPRING ROLLS 4 pieces per serve

Served with Thai sweet chilli sauce

\$17

LEMON PEPPER CRUMBED MUSHROOMS V

\$17

HALLOUMI FRIES Served with tomato chilli jam

FLASH FRIED WHITEBAIT GFO DFO

\$20

\$13

\$9

\$9

Tossed in Cajun seasoning, with toasted sourdough & lime aioli

SIDES

GARDEN SALAD Mixed leaves, tomato, cucumber, sweet potato, cabbage & house dressing \$9

CHIPS GF DF VO w/ chicken salt & aioli

w/ aioli

GRAVY

GF DF

SWEET POTATO CHIPS GF DF VO

WOK TOSSED BROCCOLINI w/sesame chilli garlic

w/togsted almonds & lemon pepper

BUTTERED GREEN BEANS

OVEN ROASTED CHAT POTATOES

\$9

w/ garlic & fresh herbs **CAULIFLOWER GRATIN**

\$9

SAUCES + \$3

PEPPER GF

MUSHROOM

GF

DIANE GF

CHIMICHURRI

GF V

SEAFOOD

× × × × × × ×

FLASH FRIED SQUID SALAD

Flash fried squid with red cabbage, mixed leaves, cucumber, green papaya, caramelised pineapple pico de gallo, yellow mustard vinaigrette & lime aioli

1/2KG FRESH BLACK MUSSELS GFO

DFO

Cooked in romesco sauce with roast capsicum, Spanish onion, spinach, toasted sourdough & chips

SEAFOOD BASKET

GFO

\$37

Flash fried whiting & squid, prawn twisters & 1/2 shell sea scallops served with chips, lemon & tartare

SUMAC SPICED BARRAMUNDI FILLET DFO

Served with freekeh pilaf, roast root vegetables, asparagus, toasted coconut & yoghurt dressing

CHAR GRILLED KING PRAWNS

DF

\$40

\$38

10 King Prawns served with Singapore chilli sauce & toasted sour dough

BAKED JEWFISH



\$38

Served with basmati pulao, buttered green beans, satay & peanuts

1/2 WESTERN AUSTRALIAN LOBSTER DE

Cooked in creamy cheese sauce with house salad & chips

PAN FRIED MAHI MAHI

GF

\$45

\$55

Served with Indian seafood curry & chat potatoes

SEAFOOD MIXED GRILL

GF

\$60

BBQ swordfish steak, 1/2 shell sea scallops, king prawns, mussels & balmain bug cooked in garlic butter with chips & chimichurri

Please note: Our seafood dishes are subject to market availability. We strive to provide the freshest seafood possible, but availability may vary depending on market conditions.

SALAD

 \times \times \times \times \times \times \times \times

FREEKEH PILAF

\$23

Roast purple carrot, beetroot, swede, fennel, chat & sweet potatoes, olives, spinach & toasted almonds

ADD:

Chicken Lemon Pepper Crumbed Mushrooms V

Char Grilled King Prawns (5 Prawns) **BBQ Swordfish Steak**

\$12 \$12

\$6

\$8

PASTA & CURRY



GLUTEN FREE PASTA + \$3 **OPTIONS**

All pasta's can be made aluten free

HOUSE MADE GNOCCHI

\$30

Chorizo mince, prosciutto, roast capsicum, spinach & bocconcini cooked in Romesco sauce

SEAFOOD LINGUINE

\$35

King prawns, 1/2 shell sea scallops, fresh black mussels, squid, Spanish onion & rocket cooked in white wine, garlic & butter

LAMB ROGAN JOSH GF



\$30

Basmati pulao, roti & mango chutney

BURGERS

PORTUGUESE CHICKEN



GLUTEN FREE BUN AVAILABLE

+ \$5

All burgers are served with chips



Mixed leaves, tomato, Swiss cheese, bacon, grilled pineapple & peri peri gioli

LAMB & CHORIZO



\$26

Mixed leaves, beetroot relish, Swiss cheese, avocado, tomato & Spanish onion

MOROCCAN CRUMBED FISH

\$26

Mixed leaves, shaved cucumber, crumbed avocado, pickled onion, Swiss cheese & yoghurt dressing

BEEF PATTY GFO



\$27

Hash brown, bacon, fried egg, Swiss cheese, onion rings & smokev BBO

CUBANO PULLED PORK SANDWICH



\$27

Sliced ham, Swiss cheese, rocket, pickled onion, Dijon mustard on toasted sourdough

CLASSICS



CHICKEN SCHNITZEL

\$25

House panko crumbed served with chips & salad or veg

GRILLED CHICKEN BREAST Served with chips & salad or veg





\$25

VEGAN SCHNITZEL

Served with chips & salad or veg

\$25

BEER BATTERED COD

\$26

Served with chips, salad & tartare

250G RUMP STEAK

DF

\$33

Served with chips & salad or veg

TOPPERS AVOCADO, HAM &

CHEESE

PARMY W HAM. NAPOLITANA &

CREAMY GARLIC

+ \$5

+ \$6

PRAWNS

+ \$10

Gluten Free Gluten Free Options



Dairy Free



Dairy Free Options

All pizzas can be made gluten free



GLUTEN FREE BASE + \$6

MARGHERITA

\$20

House-made Napoli sauce with basil, tomato, bocconcini & mozzarella

SLICED HAM

\$20

House-made Napoli sauce with sliced ham, pineapple & mozzarella

PEPPERONI

\$20

House-made Napoli sauce with sliced pepperoni & mozzarella

VEGETARIAN

\$22

House made romesco sauce with roast beetroot, roast capsicum, sweet potato, tomato, spinach, feta & mozzarella

SATAY CHICKEN

\$26

Satay sauce with tomato, roast capsicum, Spanish onion, spinach, peanuts, mozzarella & a yoghurt dressing

MEAT EATER

\$28

BBQ sauce, pulled pork, sliced ham, bacon, pepperoni & mozzarella

INDIAN LAMB

\$28

Curry base, tomato, spinach, Spanish onion, feta, mozzarella & yoghurt dressing

PERI PERI PRAWN

\$28

House made Napoli base, bacon, pineapple, tomato, spinach, mozzarella & peri peri aioli

KIDS MENU



FREE ICE-CREAM WITH EVERY KIDS MEAL

CHICKEN NUGGETS

Served with chips

BATTERED FLAT HEAD

\$12

\$12

Served with chips

HAWAIIAN PIZZA

\$12

Ham, pineapple & cheese pizza

PASTA

GFO DFO

\$12

Linguine tossed in house-made Napoli sauce & cheese

CHEESEBURGER Served with chips

GFO

DFO

\$14

DESSERTS

XXXXXXXX

HOUSE MADE CREPE

\$16

Served with orange honey glaze, coconut, ice-cream & whipped cream

APPLE PIE

\$16

STICKY DATE

\$16

Served with strawberries, whipped cream, ice-cream & a butterscotch sauce

Served with strawberries, whipped cream & ice-cream





VO Vegan Option