

**Something Small to Share****Bread & Olive Oil** balsamic, dukkah (*v, gfo, nfo*) **12****Add****Pastrami, Prosciutto & Chorizo** **7****Feta & Olives** **6****Two Dips** **4****Chicken Liver Pâté** **5****Can't Choose? Why not try the Chef's Tasting Plate of the above** **30****Sharing/Light Bites****Garlic Bread** (*v, gfo, nf*) **9****Oysters** (*when fresh available*) **Natural 3.5** or **Shallot Vinaigrette 4** (*gf, df, nf*)**Truffle & Mushroom Arancini (3)** pea purée, aioli (*v, nf*) **18****Crispy Chicken Wings** with sweet chilli, cashews, coriander (*gf, df*) **16****Pork Belly Bites** sticky Asian dressing, coriander, kimchi (*gf, df, nf*) **19****Chicken Liver Pâté** with port reduction, linseed crackers, pickles (*gf, nf*) **18****Squid & Chorizo** gremolata, lemon & ciabatta (*df, nf*) **16****Chicken Chilli Nachos** guacamole, tomato, beans, spring onion, crispy tortilla (*vo*) **19****White Salt Pizzas** *all large, served hot & fresh when ready***Margherita** loads of cheese, tomato, oregano (*v*) **21****Chimichurri Prawn** chorizo, garlic, rocket **25****Tandoori Chicken** red onion, mango chutney, coriander, lime **25****Mexican Ground Beef** capsicum, jalapeños, onion, yoghurt, corn chips **25**

***"All Menu items are designed as complete dishes, we would not recommend alterations.  
Any substitutions may incur a small charge"***



(v) vego / (vo) vego option / (gf) gluten free / (gfo) gluten free option / (nf) nut free / (nfo) nut free option / (df) dairy free

1% Visa & Mastercard surcharge / 2% American Express surcharge / 15% Public Holiday surcharge

Please advise us of any allergies or intolerances as our food may contain traces of nuts, gluten or seafood as 100% exclusion can not be guaranteed.

## Mains

**Peach & Beetroot Salad 23** add prosciutto 4  
rocket, crumbed feta, balsamic glaze, walnuts (*v, gf, dfo, nfo*)

**Prawn & Avocado Salad 29**  
mango, capsicum, tomato, lemon oil, crispy tortilla (*gfo, df, nf*)

**Lemon Thyme Chicken Salad 27**  
chilled mango, papaya & coconut slaw, shallots, herbs, ginger honey dressing (*gf, df*)

**Pan Roasted Barramundi 34**  
sweet potato, coconut curry & lime sauce, chilli, coriander, fried shallots (*gf, df, nf*)

**Chilli Prawn Pasta 29**  
capers, herbs, fresh tomato, chilli, tomato, lemon, tossed in olive oil (*df*)

**Homemade Potato & Truffle Gnocchi 30**  
mixed mushrooms, chorizo, truffle, fresh tomato, herb butter (*gf, nf, vo*)

**South West Lamb Cutlets (served pink) 35**  
tomato & eggplant braise, chorizo brioche crumb, mint

**New York Strip 37**  
300g steak on the bone, chimichurri, confit tomato, lemon, fries (*gf, df, nf*)

**Crispy Skin Salmon 35**  
crushed potatoes, tomato vinaigrette, olive tapenade (*gf, df, nf*)

**Chicken Chilli Nachos 27**  
guacamole, tomato, beans, spring onion, crispy tortilla (*vo*)

## Sides

**Asparagus & Broccolini** horseradish cream (*gf, v, nf*) 10

**Fries** aioli (*v, df, nf*) 9

**Rocket & Pear Salad** Parmesan, house dressing (*v, gf, nf*) 9

**White Salt Salad** green leaf salad, beetroot vinaigrette (*v, gf, nf, df*) 7

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