

## Starters | Light Bites | Share

House Sourdough, homemade dips, oil & balsamic *gfo* 10

Warm Marinated Olives *vg, gf* 7

Garlic Bread 8 Add: Parmesan 2 Add: Serano Ham 6

Oysters (when fresh available) Natural 3.75 Red Wine & Shallot Vinaigrette 4

Antipasto Share Plate for Two, cured meats, cheese, fig jam, olives, candied walnuts, gherkins, sourdough *gfo* 29

Seafood Share Plate for Two, fresh oysters, smoked salmon, fried squid rings, garlic prawns, Marie Rose sauce, sourdough *gfo* 38

New Zealand Blue Mussels (when fresh available), tomato & chilli garlic sauce, sourdough *nf, df, gfo* 19

Vegetarian Spring Rolls, homemade sweet chilli sauce (4) *v* 12

Crunchy Potato & Chorizo, garlic mayo & green oil 12

Pumpkin & Feta Arancini, dijon mayonnaise, roquette, Parmesan (3) *v* 16

Lemon Pepper Flower Cut Squid, aioli, lemon 16

Southern Style Chicken Wings, American rub, ranch dressing 17

Roasted Cauliflower, hummus, pickled onion, caramelised walnut, pomegranate & balsamic reduction *vg, gf, df* 18

***“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 / (dfo) dairy free option / (vg) vegan / (vgo) vegan option

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 cannot be guaranteed.



## Something More

Seared Barramundi, sweet potato purée, coconut cream & chilli sauce, garden salad, shallots *gfo* 29

Arkady Slow Cooked Lamb Rump (served pink), roasted chat potatoes & carrots, red wine jus, mint sauce *gf, nf, df* 29

Gluten Free Truffle Gnocchi, spinach, mushroom, creamy truffle sauce, walnut crumb, Parmesan *v, gf* 26

King Prawn Risotto, zucchini, lemon, chilli, peas 28

Harvey Beef Grass-Fed Porterhouse (300g), chips, garden salad, pepper sauce *gfo, dfo, nf* 32

Handmade Gluten Free Pappardelle, slow cooked beef ragu, Parmesan *gf* 25

Assorted Roasted Root Vegetables, baba ganoush purée, pepitas, balsamic, feta, mesculin *v, vgo* 23

Spaghetti Allo Scoglio, market fish & shellfish, garlic chilli tomato sauce 29

Coconut Fish Curry, green chilli, potato, bok choy, coriander, jasmine rice *df* 26

Shredded Thai Chicken Salad, slaw, spring onion, capsicum, fish sauce, soy, garlic, ginger, chilli & lime dressing *df, nf* 23

Beer Battered Fish & Chips, garden salad, aioli, lemon 24

Classic Steak Sandwich, horseradish cream, caramelised onion, bacon, tomato, roquette, ciabatta, chips 25

## Pizzas

Margherita, tomato, mozzarella, basil *v* 18

Serano Ham, bocconcini, mozzarella, tomato, roquette 20

Grilled Chicken, red onion, mozzarella & capsicum 24

BBQ Meatlovers, mozzarella, red capsicum 24

## Sides

Greens 7

White Salt Side Salad 8.5

Chips & Aioli 10

Crunchy Potatoes 7.5

Curry Sauce 4

Pepper Sauce 4

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