

RESTAURANT @ BAR	
STARTERS	
Garlic bread [v]	\$4.50
Mixed marinated olives & fetta with sourdough [v]	\$6.50
Potato skins with sour cream & mango chili sauce [V]	\$11.50
Duck & Shiraz pâté, mixed antipasto & crusty bread	\$19.50
Grilled scallops with lime, ginger & soy butter (6pc) [GF]	\$26.50
Creamy garlic king prawns with crusty bread (5pc)	\$27.50
SEAFOOD	
Salt & pepper squid with chips, mixed salad & aioli	\$26.50
Beer battered flathead fillets with chips, mixed salad & lemon mayo	\$27.50
Scallop & prawn risotto with pesto, spinach & parmesan [GF]	\$35.50
Prawn & chorizo linguine with chili, garlic, creamy tomato sauce & parm	nesan \$35.50
Mixed seafood board - grilled king prawns, salmon, scallops, S&P squid fish tail with chips, salad & lemon mayo	\$39.50 \$39.50
MEAT & POULTRY Surfer burger – sirloin steak, bacon, cheese, lettuce, onion jam,	
home-made BBQ sauce & chips	\$22.50
Lamb burger - lamb patty, beetroot relish, rocket, goat's cheese, aioli	& chips \$22.50
Chicken, bacon & spinach linguine with parmesan cheese	\$29.50
Chorizo, chicken & pea risotto with pesto & parmesan [GF]	\$29.50
Local grass-fed sirloin with red wine sauce, sweet potato chips & mixed	d salad [GF] \$38.50
VEGETARIAN	
Caramelised beetroot salad - mixed lettuce, walnuts, goat's cheese & beetroot glaze [GF] [V]	\$25.50
Roast vegetable risotto with spinach, pesto, goat's cheese & pine nuts	[GF] [V] \$28.50
Mushroom, rocket & sun-dried tomato linguine with parmesan [V]	\$28.50
SIDES	
Chips [GF] [V] \$5.50	

Kid's Meals \$14.50

Mixed salad [GF] [V]

Sweet potato chips [GF] [V]

Broccolini with balsamic & roast almonds [GF] [V]

with ice cream \$17.50

\$8.50

\$8.50

\$8.50

© Fish & chips

- © Chicken & chips
- Steak & chips



DES	SERT				
Peca	n pie with bu	tterscotch sauce & cream		\$12.50	
Sour cherry & macadamia brownie with hot fudge sauce & vanilla bean ice cream				\$13.50	
Home-made baked lemon myrtle & wattleseed cheesecake w/ vanilla bean ice cream				\$14.50	
Chef	's Crème Bru	lee with vanilla bean ice cream [GF]		\$14.50	
SOM	IETHING SP	ECIAL			
Affogato Frangelico, shot of coffee & two scoops of vanilla bean ice cream				\$18	
Liqueur Coffee with Jameson Whiskey, Cointreau, Tia Maria, Kahlua or Drambuie					
		& topped with cream		\$11.50	
Des	sert Wine				
	Beagle's R	un Late Harvest Viognier 2009 g \$8	b \$26	(375ml)	
	Eradus Lat	e Harvest Sauvignon Blanc g \$9	b \$36	(375ml)	
<b>6</b>					
Cog		VCOD Common		<b>41</b> F	
	Hennessy	VSOP Cognac		\$15	
Something refreshing					
	Limoncello	di Capri		\$10	
Port				+40	
	Galway Pip	pe grand tawny 12 years old		\$12	
TEA					
English Breakfast, Chai, Peppermint, Chamomile, Green tea, Lemon & Ginger pots \$5.					
COF	FEE				
	Espresso			\$4.50	
	Long black			\$4.50	
	Macchiato			\$5.00	
	Cappuccin	o, flat white, latte	cup	\$5.00	
			mug	\$5.50	
	Hot chocol	ate		\$5.50	

\$5.50

**SPICED CHAI LATTE**