



## SOMETHING TO SHARE

STONEBAKED SOURDOUGH Coppertree Farms butter	12
MARINATED OLIVES (ve,gf)	12
POLENTA FRIES Gorgonzola & pear dip (gf,v)	21
CORN RIBS Plant based chipotle mayo and lemon (ve,gf)	18
THOUSAND LAYER HALLOUMI Filo pastry, ghee, oregano, lemon (v)	8.5

## ENTREES

BEETROOT & GOAT CHEESE ARANCINI (3) Greek yoghurt, caramelised walnut (gf)	21
SPLIT KING PRAWN A LO MACHO Chilli panca, evaporated milk (gf)	36
CALAMARI FRITTI Citrus aioli, lemon (gf, df)	28
PORK BELLY & CHORIZO Kipfler potato, Spanish onion, parsley (gf)	32

## MAINS

250GR RIVERINA SIRLOIN STEAK Charred Spanish onion, red wine jus (gf,df)	52
MARKET FISH & CHIPS Sourdough beer batter, house tartare sauce, pickled onion vinegar, chip shop curry sauce	38
HAND ROLLED GNOCCHI Zucchini, salted ricotta, brown butter (v)	39
CONE BAY BARRAMUNDI Eggplant, capsicum, enoki, parsley (gf)	49
ROASTED BUTTERNUT PUMPKIN Feta cheese, honey, rosemary, sumac (v,gf)	36

## SALADS & SIDES

GARDEN SALAD Pickled radish, lemon dressing (ve,gf)	14
HORIATIKI SALAD Cucumber, tomato, marinated olives, green capsicum, pickled red onion, oregano, feta, EVOO (v,gf)	24
FRIES Aioli (v,gf,df)	14
TRUFFLE FRIES Parmesan, truffle mayo (v,gf)	16

## DESSERTS

PISTACHIO BASQUE CHEESECAKE Caramel, vanilla icecream (gf)	18
BAKED COCONUT MILK CUSTARD Biscoff, lime sorbet	16
ASSORTED SORBET (gf)	16

## KIDS

All kids meals include a drink and fairy bread icecream, 100s and 1000s & ice magic (n)	28
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### CHOICE OF

Pasta butter & parmesan  
Fish & Chips  
Calamari & chips

## SALT & SEA MENU

\$65PP SHARING MENU | MINIMUM 2 GUESTS  
FOR THE ENTIRE TABLE TO ENJOY

### TO START

STONEBAKED SOURDOUGH  
Coppertree Farms butter (v)

MARINATED OLIVES (ve,gf)

CALAMARI FRITTI  
Citrus aioli, lemon (gf, df)

BEETROOT & GOAT CHEESE ARANCINI  
Greek yoghurt, caramelised walnut (gf)

### TO FOLLOW

HAND ROLLED GNOCCHI  
Zucchini, salted ricotta, brown butter (v)

CONE BAY BARRAMUNDI  
Eggplant, capsicum, enoki, parsley (gf)

GARDEN SALAD  
Pickled radish, lemon dressing (ve,gf)

FRIES  
Aioli (v,gf,df)

### TO FINISH

PISTACHIO BASQUE CHEESECAKE  
Caramel, vanilla icecream (gf)

*(v) vegetarian (gf) gluten free (df) dairy free. A 10% weekend surcharge applies on Saturdays & Sundays. A 15% surcharge applies on all public holidays. All Visa, MasterCard & American Express cards will incur a 1.65% processing fee. All debit cards will incur a 0.55% processing fee.*



## BEERS

Sydney Brewery Lager	4.8%, 330ml	12
Corona Extra Lager	4.5%, 355ml	13
Sydney Brewery Pale Ale	5.0%, 330ml	12
Heaps Normal 'Quiet XPA'	0.5%, 375ml	11

## COCKTAILS

Aperol Spritz	Aperol, Sparkling Wine, Soda	19
Little Manly Spritz	Seabourne Berry Blush Gin, Pink Peppercorn, Grapefruit, Lemon	19
Tommy's Margarita	Cazadores Reposado Tequila, Lime, Agave	22
Beach Bum	Takamaka Pineapple Rum, Dry Curaçao, Coconut, Lime, Pineapple	22
Baywatcher	Voir Blueberry Vodka, Lime Sherbet, Mango	21

## WINE

GLS BTL

### Sparkling

Bandini Prosecco	Veneto, Italy	14	68
House of Arras Blanc de Blancs	Multi Regional, TAS		110
Veuve Clicquot Champagne	Champagne, France		195

### White

Dead Man Walking Riesling	Eden Valley, SA	15	68
Quilty & Gransden Pinot Gris	Orange, NSW	14	63
Tai Tira Sauvignon Blanc	Marlborough, NZ	15	68
Wicks Estate Chardonnay	Adelaide Hills, SA	16	72

### Rosé

Margan 'Rose and Bramble'	Hunter Valley, NSW	15	68
'M' de Minuty	Provence, France	18	82

### Red

Wicks Estate Pinot Noir	Adelaide Hills, SA	15	68
Rockbare Shiraz	Barossa Valley, SA	16	72

## Spirits

Eristoff Vodka	12
Bombay Sapphire Gin	12
Makers Mark Bourbon Whiskey	12
Monkeys Shoulder Blended Scotch Whisky	12
Cazadores Reposado Tequila	12
Bacardi Carta Blanca Rum	12