

SOMETHING TO SHARE

STONEBAKED SOURDOUGH Coppertree Farms butter (gf option avail.)	12
MARINATED OLIVES (ve,gf)	12
HOKKAIDO SCALLOP Parmesan sauce (gf)	9ea
CRAB CROQUETTE AND SALMON MOUSSELINE Fish roe, shallot	21
THOUSAND LAYER HALLOUMI Filo pastry, ghee, oregano, lemon (v)	8.5
[+14] ADD 2G WA WINTER BLACK TRUFFLE	

ENTREES

SPLIT KING PRAWNS Bullhorn pepper salsa, lemon dressing (df,gf)	36
ARANCINI BOSCAIOLA Truffle mayo, parmesan cheese	21
CRISPY BRUSSEL SPROUTS Coconut milk, curry, shallot, crispy onion (ve,gf)	18
CALAMARI FRITTI Citrus aioli, lemon (gf,df)	28
PORK BELLY & CHORIZO Kipfler potato, Spanish onion, parsley (df,gf)	32

MAINS

ROASTED PORK NECK Cauliflower puree, purple cabbage, mint (gf)	43
250GR RIVERINA SIRLOIN STEAK Charred Spanish onion, red wine jus (gf,df)	54
MARKET FISH & CHIPS Sourdough beer batter, tartare sauce, pickled onion vinegar, chip shop curry sauce (df)	38
HAND-ROLLED GNOCCHI Zucchini, salted ricotta, brown butter (v)	39
CONE BAY BARRAMUNDI Eggplant, capsicum, enoki, parsley (gf,df)	49
ROASTED BUTTERNUT PUMPKIN Feta cheese, honey, rosemary, sumac (v,gf, veg option)	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,df option)	24
FRIES Aioli (v,gf,df)	14
TRUFFLE FRIES Parmesan, truffle mayo (v,gf)	16

DESSERTS

PISTACHIO BASQUE CHEESECAKE Caramel, vanilla ice cream (n,gf)	18
CHOCOLATE MOUSSE Mint, strawberry sorbet, white chocolate soil (gf)	18
ASSORTED SORBET (gf)	16

KIDS

All kids meals include a drink and fairy bread ice cream, 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)

BETROOT & GOAT CHEESE ARANCINI
Greek yoghurt, caramelised walnut (n,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 ice cream (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	20
Little Manly Spritz	Seabourne Berry Blush Gin, Pink Peppercorn, Grapefruit, Lemon	22
Tommy's Margarita	Nodo Blanco Tequila, Lime, Agave	24
Beach Bum	Takamaka Pineapple Rum, Dry Curaçao, Coconut, Lime, Pineapple	22
Baywatcher	Voir Blueberry Vodka, Lime Sherbet, Mango	22

WINE

GLS BTL

SPARKLING

Bandini Prosecco	Veneto, Italy	14	68
Yarrabank	Multi-Regional, VIC		95
Veuve Clicquot Champagne	Champagne, France		195

WHITE

Dead Man Walking Riesling	Eden Valley, SA	15	68
Quilty & Gransden Pinot Gris	Orange, NSW	14	63
Mandarossa Fiano	Sicily, Italy	18	82
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
Poggio Anima - Chianti Sangiovese	Tuscany, Italy	19	85
Willunga 100 Grenache	McLaren Vale, SA		90
Rockbare Shiraz	Barossa Valley, SA	16	72

SPIRITS

Fellow 'Classic' Vodka		12
Archie Rose 'Straight Dry' Gin		12
Buffalo Trace Bourbon Whiskey		12
Monkeys Shoulder Blended Scotch Whisky		12
Nodo Blanco Tequila		12
Bacardi Carta Blanca Rum		12