breads

Roasted confit garlic loaf *OR* cheesey garlic loaf served with your choice of:

• garlic butter compound or

• house-made dip 9

11

Roasted turkish bread with creamy goats Mascarpone, herb oil and balsamic caramel

oysters

Natural Wallis Lake Oysters with fresh lemon and mirin dipping sauce 19.5/37

Kilpatrick Wallis Lake Oysters 21/39

Grilled Wallis Lake Oysters with warm Thai chili dressing and crispy schallots 21/39

SORRY NO SPLIT BILLS

entreés

| Salt and pepper squid salad of green pawpaw, chili, carrot and coriander and nuoc cham dressing (LF) | 16 |
|--|----|
| Seared scallop and creamed leak tartlet, served with herb oil and Parmesan crisp | 20 |
| Orange and date Harissa Prawns with pickled zucchini and preserved lemon yogurt (GF) | 19 |
| Cracked pepper pappardelle with herb coulis, ratatouille and rocket (V)(LF) | 16 |
| Crispy duck spring roll with coriander salad, roast coconut, chili and tamarind dressing (LF) | 18 |
| Rosemary potato gnocchi with roasted beetroot, shredded lamb and rocket pesto (LF) | 17 |

SORRY NO SPLIT BILLS

mains

| Grilled fish of the day with green asparagus, crispy chats and a chive lemon beurre blanc (GF) | 36 |
|---|----------------|
| Kibbled pepper crispy skinned Atlantic Salmon with semidried tomato risotto, spinach and green olive relish (GF) | 34 |
| Chicken Maryland Ballotine- Twice cooked chicken leg filled with tarragon, garlic and pinenut mousse, served with duck fat potatoes, spinach and creamy mustard sauce (GF) | 30 |
| Lemon and garlic marinated Pork cutlet with honey figs and a roast kumara, rocket, pistachio and goats cheese salad (LF) | 33 |
| Reef Riders beer battered Barramundi fillets with shoestring fries, garden salad, tartare and lemon (LF) | 24 |
| Charred corn and quinoa salad with avocado mousse, Binnorie feta, rocket, spinach, caramelised walnuts, spanish onion and lemon dressing (V)(GF) Add grilled chicken (GF) Add crispy fried prawns | 21 27 29 |
| Roast pumpkin and goats cheese salad with spanish onion, crunchy caramelized walnuts and honey dijon dressing (GF)(V) Add grilled chicken (GF) Add crispy fried prawns | 21 27 29 |
| From the Grill | |
| 300gm Grainfed Sirloin Steak (GF) | 38 |
| 220gm Grassfed Eye Fillet Steak (GF) | 46 |
| Both served with paris mash, broccolini, pink peppercorn sauce and kumara straws | |

SORRY NO SPLIT BILLS

pizzas

| Tandoori Chicken – tandoori marinated chicken with spinach, red onion, cashews and mint yogurt | 27 |
|---|----|
| Confit Lamb - kumara, feta, spinach, onion jam and balsamic reduction | 28 |
| Prawn - chili salt prawns, red onion, capsicum, tomato, lemon aioli and rocket | 29 |
| Prosciutto - Roast pumpkin, spinach, spanish onion and goats cheese | 26 |
| Margherita - cherry tomato, baby mozzarella and fresh basil | 23 |
| Gluten-free bases available extra | 3 |

SORRY NO SPLIT BILLS

sides

| Rosemary salted shoestring fries with lemon aioli | 8 |
|--|----|
| Green vegetables with beurre noisette and toasted almonds (GF) | 1 |
| Sweet potato chips served with beetroot aioli | 10 |
| Green Salad with cherry tomatoes, spanish onion and a redwine vinegar and sesame dressing (GF) | 9 |



dine. relax. indulge.

SORRY NO SPLIT BILLS