

DINNER MENU

STARTERS

Crispy squid with house tartare and chilli	14
Flash fried tender squid served with house tartare, fresh chilli and lemon	
Smoked salmon crustini	14
Tasmanian smoked salmon served on dill cream cheese topped with citronette	
Warm caprese salad	14
Grilled bocconcini, field tomato, krispy kale and balsamic reduction	
Beetroot hummus	12
House made beetroot hummus served with warm bread	
Mushroom and mozzarella arancini	14
Served with turmeric mayonnaise	
Garlic prawns	14
Prawns sautéed in garlic and wine sauce served with warm bread	

MAINS

Wallaby shanks	29
Wild caught wallaby shanks slow-cooked and served on a bed of creamy mash	
Chicken Parmigiana	23
Panko crumbed chicken breast topped with grilled eggplant, sugo sauce and mozzarella	
Flame grilled kangaroo eye fillet	30
Wild caught kangaroo eye fillet, served with creamy mash and red wine jus	
Flash fried Flathead fillets	23
Beer battered flathead fillets served with chips and house tartare sauce	
Crisp skinned salmon	26
Served with mash and hollandaise sauce	
Cone bay barramundi	27
Pan fried, served in coconut and lime broth	
Grass fed beef striploin	34
Flame grilled, served with potato gratin and Café De Paris butter	
Wild mushroom pesto linguine	24
Mixed with ricotta and wine sauce	

BURGER

All served with chips	
Straits burger	22
House wagyu beef patty, tomato, cheese, lettuce and bacon relish	
Chicken burger	22
Panko crumbed chicken breast, house slaw, tomato, sriracha sauce	
Crunchy vege burger	22
Cauliflower and chickpea patty, lettuce, tomato, grilled capsicum and turmeric mayonnaise	

SALADS

Grilled chicken Caesar salad	20
Fresh grilled chicken fillet served on a classic Caesar salad	
Garden salad	11
Tomato, cucumber, carrot and mixed leaf lettuce with balsamic vinaigrette	
Beetroot salad	15
Baby beets, chickpeas, Danish feta, rocket and blood orange dressing	

SIDES

Sweet potato fries	8
Seasoned fries	8
Sautee vegetables	9
Black truffle mash	8
Sauteed asparagus and slivered almonds	9

DESSERT

Sticky date pudding	14
Tim Tam pavlova	14
Coconut panna cotta	14
Affogato	14

Allow us to fulfil your needs. Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination.

