

## TO START

house baked cobb loaf, hickory smoked butter, green olive & roast almond tapenade, balsamic & evoo <sup>N</sup>	11.0
marinated olives, garlic, fennel, and cumin <sup>GF</sup>	10.0
grilled chorizo, lemon, rocket <sup>GF</sup>	12.0
seared scallops, duck fat potatoes, crispy pancetta, garden peas, fennel, pernod cream sauce <sup>GF</sup>	24.0
tea smoked duck breast, pickled fennel salad, orange glaze <sup>GF</sup>	22.0
sweet corn and manchego croquette, tomato kasundi <sup>V</sup>	19.5
wagyu bresaola, horseradish crème, pickles, rye croute <sup>GFO</sup>	26.0
chilli crumbed calamari, cucumber salad, mango coulis, lemon myrtle aioli	20.0
kingfish carpaccio, grapefruit segments, pomegranate, coriander and mint salad, saffron mayonnaise <sup>GF</sup>	22.0

## FOR THE KIDS (under 12 please)

italian penne bolognese <sup>GFO</sup>	11.0
tempura chicken nuggets, chips, salad	11.0
battered or grilled fish fillet, chips, salad	11.0
hula skirt pizza - ham, cheese	11.0
gluten free pasta and pizza base option extra	4.0

Please advise your waitperson of any allergies at the time of ordering  
15% surcharge applies on public holidays | 1.0% surcharge on card transactions | No split billing.  
GF gluten free | GFO gluten free option | V vegetarian | VO vegetarian option | VEGAN | N contains nuts

## MAINS

roasted cauliflower and brussel sprouts, white bean hommus, baked polenta, capsicum coulis, dukkah, king oyster mushroom <sup>GF   VEGAN   N</sup>	28.0
fish and chips - beer battered nor west snapper, salad	26.0
kalbarri whiting - crispy beer battered whiting fillets, fries, salad and tartare sauce	33.0
chermoula half chicken, corn salsa, char sweet potato, kale, harissa mayo, salsa verde, rocket <sup>GF   N</sup>	35.0
miso marmalade glazed tasmanian salmon, black rice, lotus root, wasabi kewpie, wakame <sup>GF</sup>	36.0
crispy skin barramundi, kipfler potato, roast baby beetroot, pickled fennel, orange glaze <sup>GF</sup>	37.0
prawn and chorizo linguine, fresh pasta, spinach, sundried tomato, rose sauce <sup>GFO</sup>	35.0
twice cooked pork belly, confit garlic mash potato, char grilled nectarine and wild rocket leaf salad, red wine jus <sup>GF</sup>	37.5
char grilled beef fillet, potato puree, braised red radish, broad beans, mushroom drambuie cream sauce, red wine jus <sup>GFO</sup>	49.0
4 bone lamb rack, served medium, eggplant caponata, pea puree, baby carrot, pickled baby beet, red wine reduction <sup>GF</sup>	44.0

## PIZZAS & SALADS

gluten free base option extra 4.0

margarita pizza - cherry tomato, buffalo mozzarella, fresh basil <sup>GFO   V</sup>	22.0
tandoori chicken pizza - tandoori roasted chicken, red onion, capsicum, coriander, tzatziki <sup>GFO</sup>	25.0
italian pizza - italian sausage, mix mushroom, oregano, olives, and mozzarella <sup>GFO</sup>	25.0
grilled haloumi and pear salad, candied hazelnuts, radicchio, shaved fennel, tatsoi, pomegranate, honey dijon dressing <sup>GFO   V</sup>	23.0

ADD half avocado 4.5 | grilled chicken 10.0 | smoked salmon 10.0

## SIDES

hamptons salad - mixed lettuce, capsicum, cherry tomato, red onion, cucumber, danish fetta	10.5
seasonal vegetables	12.0
sweet potato wedges <sup>GF</sup>	13.0
hamptons fries	10.0

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