



entree

garlic panini 5.95

oven crispy cob 7.95

onion & herb loaf, oven warmed & crispy, served with olive tapenade & butters

soup of the day 8.50

prepared from the freshest local ingredients & served with a hot crusty roll **GFO**

marrakeshis 15.95e 25.95m

succulent morsels of moroccan spiced smoked chicken, dates, toasted pine nuts and preserved lemon in crisp phyllo pastry parcels, served with pomegranate molasses

garlic cream scallops 16.95e 28.95m

tasty, tender roe-on scallops served in a lush garlic cream sauce with steamed rice

cajun popcorn 16.95e 28.95m

juicy prawns in a crisp southern style cornmeal batter, deep fried & served with our own tangy creole sauce. **GFO**

calamari zanzibar 14.95e 23.95m

tender strips of spiced calamari served on a bed of deep fried rocket with lemon & herb infused oil & toasted macadamia dukkah **GFO**

½ doz 1doz

oysters natural G 17.50 26.95

oysters kilpatrick 16.95 28.95

tastes of the sea GFO 19.95e 34.95m

a tantalizing selection from each of our delicious seafood entrees, including oysters, cajun popcorn, calamari zanzibar & garlic cream scallops

light lunch

focaccia served with fries **GFO** 16.95

- **blta** : grilled bacon, lettuce, tomato, avocado, aioli
- **spicy chicken**: grilled tandoori chicken, lettuce, tomato & avocado, aioli

panini melt served with fries **GFO** 16.95

- **swiss**
chicken schnitzel, bacon, mushroom ragout, topped with melted cheese
- **mexican**
chilli beef, avocado, melted cheese, sour cream & sweet chilli

muffaletta 17.95

a new orleans speciality the muffaletta is a soft roll flavoured with herbs & sundried tomatoes. topped with your choice of filling & served with fries.

- **chick'n lick'n** succulent herb & parmesan crusted chicken breast topped with melted cheese, lettuce, tomato, avocado & aioli
add bacon 1.00
add pineapple 1.00
- **bourbon street** a classic combo: deli meats, olive tapenade, lettuce, cheese, tomato & aioli

charcuterie plate (single) 24.95 (double) 42.95

a choice selection of deli favourites including smoked salmon, terrine, pate, double smoked ham, salami & pressed brisket. served with a trio of cheeses, vintage, blue & brie, olive salad, and crisp muffaletta toasts **GFO**

kitchen sink salad 19.95

everything but! lettuce, tomato, cucumber, garlic croutons, capsicum, red onion, kalamatta olives, shaved parmesan, eggs, grilled bacon & toasted pine nuts, served with your choice of dressing; balsamic, aioli or caesar **GFO**

- add smoked salmon 4.95
- add spicy chicken 4.50

something more substantial

ika ta'o moe niu (coconut fish) 32.50

fresh aussie snapper fillets topped with a tangy lime, ginger and coconut crust and oven baked to tender moist perfection, served with palusami and taro crisps.

palusami is a layered terrine of taro, sweet potato, pumpkin, coconut cream, onion & silverbeet **GFO**

seafood etouffe 32.50

succulent seafood: fish, prawns, scallops, crab and clams in a creamy seafood veloute, topped with a sundried tomato muffaletta & cheese crumb crust

prawn shaggies 28.95

juicy prawns wrapped in shredded phylo pastry and deep fried to crispy perfection. served with two sauces ; ponzu and wasabi mayonnaise & a tangy pickled vegetable salad

trawler trash soup 34.95

all the treasures of the sea: crab, mussels, fish, scallops, prawns and clams in a rich pernod laced tomato, garlic and herb infused soup seasoned with chilli. order from mild to volcanic! served with a crisp garlic panini **GFO**

cajun battered fish 21.95

tender reef fillets in a crisp cajun batter, served with our own tangy creole sauce and fries. **GFO**

anglers creel 29.95

the catch of the day! a selection of seafood delights, cajun battered fish, creole prawns, calamari & oysters served with tangy creole sauce & salad

chicken chasseur 28.95

plump, tender chicken pieces in a delicious hearty sauce of mushrooms & tarragon, served with creamy mash

texas bbq pork shank 29.95

bigger than the lone star state! moist, succulent pork shank, topped with our own bbq sauce, served atop candied yam with crisp cajun battered onion rings.

lamb osso bucco 27.95

mouth watering lamb shank in a rich peasant style sauce of tomatoes, char grilled capsicum, herbs and cannellini beans, served with creamy mash

bangers & mash 26.95

comfort food for a cold winters night!
pork sausages in a succulent bacon & onion gravy. served with creamy mash

vegetarian 26.95

crisp phyllo wrapped vegetable parcel, served with your choice of either creamy mash or jacket potato. ask for today's creation!

steaks

op rib 29.95

taste the difference! export quality rib fillet on the bone, seared on the grill then oven baked to juicy perfection & served with a jacket potato. OP's take a little longer, but are worth the wait!

t / bone 24.95

premium quality succulent steaks, grilled to order, served with a jacket potato

add a sauce

- red wine & garlic **\$4.25**
- mushroom **\$4.50**
- pepper **\$4.95**
- reef **\$5.95**

add a side dish

- garden salad **\$4.50**
- glazed vegetables **\$4.50**
- mash **\$3.50**
- chips sm **3.95** lge **\$5.50**
- wedges sm **4.50** lge **\$6.95**

***GFO indicates that a gluten free option is available. please advise us if you have any special dietary needs or allergies .**

*** menu changes will happen from time to time as fresh seasonal produce become available. a surcharge of 15% applies on public holidays**