



## OYSTER BAR

	M	NM
--	---	----

<b>Coffin Bay Pacific natural oysters</b> please select desired dressing:	4.5ea	5ea
<ul style="list-style-type: none"><li>• <i>Natural with lemon</i></li><li>• <i>Chilli, lime, coriander, fried onion</i></li><li>• <i>Mignonette, red wine vinegar, shallots</i></li></ul>		

## SMALL PLATES & SHARING

<b>Handmade garlic bread</b> <span>V</span> <span>GFA</span> With cheese	8 11	8.9 12.2
<b>Marinated olives</b> <span>V</span> <span>GF</span>	8	8.9
<b>House bruschetta</b> Chef bruschetta of the day on artisan sourdough	16	18
<b>Fried zucchini flowers</b> <span>V</span> Ricotta, lemon, pine nuts, romesco sauce	24	26.6
<b>Prawn roll</b> Brioche, cos, cocktail sauce, lemon, chips	24	26.6
<b>American style fried chicken wings</b> Comeback dipping sauce, pickles	22	24.4
<b>Queensland tiger prawns</b> <span>GFA</span> Cocktail sauce, lemon, sourdough baguette	30	33.3
<b>Seafood tasting plate</b> <span>DF</span> <span>GF</span> Coffin Bay pacific oysters, steamed mussels, lime chilli dressing, smoked salmon, Queensland tiger prawns, cocktail sauce	28	32
<b>English picnic board for two</b> Smoked ham terrine, pork and fennel sausage rolls, English cheddar, marinated olives, crackers, grapes, house chutney, garden salad, sourdough baguette	50	55.5

## PIZZA

<b>Cajun pumpkin, feta</b> <span>VGA</span> <span>GFA</span> Pumpkin puree, baby spinach, cherry tomato, mozzarella, aioli	24	26.6
<b>Spicy diavola</b> Chilli salami, charred capsicum, olives, mozzarella, basil, drizzle of honey	24	26.6
<b>Gluten free base</b>	4	4.4

## CLASSICS

	M	NM
--	---	----

<b>Stone &amp; Wood freshly beer</b> <span>DF</span> <b>battered fish</b> Chips, salad, lemon, tartare sauce	26	28.9
<b>Beef and black bean nachos</b> <span>GF</span> <span>DFA</span> Corn chips, guacamole, sour cream, salsa, cheese	21	23.3
<b>Vegetarian nachos</b> <span>V</span> <span>GF</span> <span>DFA</span> Corn chips, guacamole, sour cream, salsa, cheese	20	22.2
<b>Roast of the day</b> <span>GF</span> <span>DFA</span> Potato, pumpkin, seasonal vegetables, gravy	22.5	25

## PASTA AND RICE

<b>Summer vegetable risotto</b> <span>GF</span> <span>VGA</span> Seasonal vegetables, fresh herbs, herb oil, aged parmesan	25	27.8
<b>Prawn and Moreton Bay bug ravioli</b> Seafood bisque, preserved lemon, aged parmesan	32	35.5
<b>Chicken and chorizo linguine</b> Garlic cream sauce, baby spinach, toasted pine nuts, aged parmesan, truffle oil	25	27.8






## CHEF SIGNATURE DISHES

<b>Brined pork cutlet</b> <span>GF</span> Fennel and apple salad, peperonata	28	31.1
<b>Mussels marinière</b> <span>GF</span> <span>GFA</span> Classic French style mussels, white wine cream sauce, parsley, lemon, sourdough baguette	25	27.7
<b>Grilled lamb souvlaki bowl</b> <span>GFA</span> Grilled lamb cutlets, pearl cous cous, cucumber, tomatoes, artichoke, olives, feta, tzatziki, lemon, flatbread	28	31.1
<b>Goulburn River whole rainbow trout</b> <span>GF</span> Potato salad with fresh herbs, preserved lemon, garden salad, hollandaise sauce	32	35.5

HOUSE SCHNITZELS	M	NM
<b>Classic</b> Lemon and herb panko crumbed chicken breast, choice of 2 sides, choice of sauce	24	26.6
<b>Parmigiana</b> Lemon and herb crumbed chicken breast, sugo sauce, mozzarella, choice of 2 sides	26	28.9
<b>Hawaiian</b> Lemon and herb crumbed chicken breast, sugo sauce, smoked ham, pineapple, mozzarella, choice of 2 sides	30	33.4
<b>Plant based</b>  Plant based schnitzel, choice of 2 sides, add \$2 for a vegan parmigiana	24	26.6

FROM THE CHAR GRILL










<b>Black Angus scotch fillet</b>   300g prime steak, choice of 2 sides, choice of sauce	38	42.2
<b>Porterhouse</b>   250g prime steak, choice of 2 sides, choice of sauce	32	35.5
<b>BBQ meat platter</b>   Half rack pork loin ribs, southern fried chicken wings, slaw, charred corn, chips, ranch dressing	40	44.4
<b>House burger on milk bun</b>  Beef pattie, smoked bacon, cheese, pineapple, tomato, cos, house sauce	25	27.8
<b>Satay chicken burger on milk bun</b>   Grilled chicken, with slaw, pickles, satay mayo, chips	25	27.8
<b>Mushroom burger on Turkish roll</b>   Beetroot hummus, tomato, cucumber, cos, vegan aioli	25	27.8
<b>Gluten free bun</b>	3	3.3

SALADS	M	NM
<b>Quinoa and beetroot salad</b>    Cucumber, spinach, roasted pumpkin, cherry tomato, pomegranate, pistachio, seeds, house dressing	22.5	25
<b>Thai coconut chicken salad</b>   Beansprouts, carrot, cucumber, capsicum, spring onion, chilli, fresh herbs, peanuts, coconut, chill & lime dressing	24	26.6
<b>Add chicken</b>	8	8.9
<b>Add prawns</b>	8	8.9
<b>Add smoked salmon</b>	8	8.9

KIDS

<b>Chicken nuggets</b> Choice of chips, chats, vegetables	12.9	14.3
<b>Plant based nuggets</b>   Choice of chips, chats, vegetables	12.9	14.3
<b>Battered fish</b> Choice of chips, chats, vegetables	12.9	14.3
<b>100g scotch fillet steak</b>   Choice of chips, chats, vegetables	15	16.6
<b>Cheeseburger</b>   Baby cos, tomato, tomato sauce Choice of chips, chats, vegetables	16	17.8
<b>Penne pasta</b>   Napolitana sauce, cheese	12.9	14.3

SIDES

<b>Potato wedges</b>  Sour cream, sweet chilli sauce	14	15.3
<b>Sweet potato fries</b>  Ranch dressing	12	13.1
<b>Chips</b> 	9	9.9
<b>Steamed fresh seasonal vegetables</b>  	8	8.9
<b>Mashed potato</b>  	8	8.9
<b>Roasted chat potatoes</b>   Whilst effort is taken to avoid cross-contamination some items may be processed in a shared environment as various allergens. Please advise any allergies or intolerances so our Chefs can assist	6	6.6
<b>Sauces</b>  Gravy, pepper, mushroom, hollandaise, aioli	2.2	

DESSERTS MADE IN-HOUSE	M	NM
<b>Eton mess</b>  Vanilla cream, meringue, fresh strawberries	12	13.3
<b>Assiette of sweet treats</b> Chocolate brownie, lemon curd tart, pistachio gelato	14	15.5

THEME NIGHTS

MONDAY

Pasta night	16	17.8
-------------	----	------

TUESDAY

Taco Tuesday	16	17.8
--------------	----	------

WEDNESDAY

House schnitzel night		
-----------------------	--	--

THURSDAY

Steak night	24	26.5
-------------	----	------

SUNDAY

Roast night	16	17.8
-------------	----	------

 Dairy Free  Dairy Free Available  Gluten Free  
 Gluten Free Available  Vegetarian  Vegan  
 Vegan Option Available