

SNACK Menu



SMALL PLATES & SHARING

	M	NM
LOCAL ARTISAN GARLIC BREAD GF	10	11.1
Turkish bread, parsley, Confit garlic butter Add Cheese	13	14.4
MARINATED OLIVES V GF	10	11.1
SEAFOOD TASTING PLATE GF DF	28	31.1
Sydney rock oysters, steamed mussels with coconut lime chilli dressing, smoked salmon, Queensland tiger prawns, cocktail sauce		
CLASSIC PRAWN COCKTAIL DF GFA	20	22
Crisp iceberg, cocktail sauce, lemon, bread roll		

CLASSICS

MEXICAN BEEF AND BLACK BEAN NACHOS DFA GF	22	24.4
Corn chips, cheese, guacamole, sour cream, pico de gallo		
MEXICAN VEGETARIAN NACHOS V GF GFA	22	24.4
Corn chips, cheese, refried beans, guacamole, sour cream, pico de gallo		
CLASSIC SCHNITZEL	25	27.8
Lemon and herb, panko crumbed chicken breast with chips and salad		
CAESAR SALAD GFA	24	26.5
Smoked bacon, cos, anchovies, garlic croutons, soft boiled egg, parmesan shaving, rich Caesar dressing		

OYSTER BAR

	M	NM
PACIFIC OYSTERS SOURCED FROM SOUTHERN NSW	4.5	5
Natural with lemon Coconut chilli, lime, coriander, fried onion Pomegranate vinaigrette		

KIDS MEAL

with chips. Includes glass of soft drink
and ice cream.

CHICKEN NUGGETS	12.9	14.3
PLANT BASED NUGGETS VG	12.9	14.3
CRUMBED CALAMARI	12.9	14.3

SIDES

CHIPS	9	9.9
POTATO WEDGES	15	16.6
Sweet chilli, sour cream		
SWEET POTATO WEDGES	16	17.8
Ranch sauce		
POTATO SCALLOPS	10	11.10

DF Dairy Free DFA Dairy Free Available

GF Gluten Free GFA Gluten Free Available V Vegetarian

VG Vegan VGA Vegan Option Available

Whilst effort is taken to avoid cross-contamination some items may be processed in the same environment as various allergens. Please advise any allergies or intolerances so our chefs can assist.