



SMALL PLATES

Freshly shucked Te Kouma Bay Oysters (Coromandel) – *subject to availability*
Natural w shallot & chardonnay vinaigrette, lemon -*Min order 3-* Each 4.50

House toasted bread w Lot 8 olive oil, balsamic reduction (x4) / 11

Crispy fried market fish sliders, lemon mayo, green leaves (x3) / 18

Pulled pork croquettes, sriracha mayo, cherry, cos lettuce, hazelnut crumb (x4) / 16

Marlborough mussel fritters, lemon, lettuce, red onion, baby herbs (x3) / 17

King prawn Kokoda, coconut, chilli, lime, capsicum, red onion, coriander, grilled tortilla / 18

LARGE PLATES

'Peroni' beer battered market fish, hand cut chips, green leaf salad, tartare, lemon / 25

BLAT, Grilled bacon, lettuce, avocado, tomatoes w shoestring chips / 20

House smoked salmon, parsnip puree, potato rosti, rocket, prawn & capsicum salsa / 24

Slow roasted beef cheek, house slaw, dark cherry, parsnip puree, hazelnuts, ciabatta / 23

Spiced cauliflower fritters, fennel & orange salad, red pepper puree, rocket, almonds / 21

SIDES - \$9 Each

Twice cooked hand cut chips *Add Aioli 50c*

Shoestring fries *Add Aioli 50c*

Roasted Parkvale mushrooms, balsamic, shallots

Israeli cous cous salad, lemon dressing, cucumber, onion, red capsicum

DESSERT

Affogato, vanilla bean ice cream, coffee shot, Amaretto liqueur / 16

Coconut panna cotta, summer berries, lemon curd, meringue, mango sorbet, biscuit crumb / 18

Salted caramel & dark chocolate tart, Chantilly cream, vanilla bean ice cream / 18

House made chocolate truffle w hazelnut crumb, raspberry dust, caramel / 4.5

We will take all reasonable efforts to accommodate guests needs, we cannot guarantee that all ingredients we use will be allergen free. Any changes to dishes will occur a \$2 fee.

A 1.5% surcharge applies to all credit cards. Eftpos & cash payments available with no surcharge.

FOOD BY PAUL ANSELL



Wednesday Lunch Special Gourmet Open Sandwich

11am-2.00pm

\$19

*All served on 2 slices of toasted ciabatta bread & skinny fries.
Gluten free options available.*

STEAK: Grilled beef sirloin, lettuce, red onion, fried egg, aioli, beetroot relish

SALMON: House smoked salmon, dill crème fraiche, lettuce, onion, avocado

BLAT: Grilled streaky bacon, lettuce, avocado, cherry tomatoes, aioli

VEGE: Avocado, cherry tomato, lettuce, red onion, romesco sauce, toasted almonds

FISH: Tempura market fish, lemon mayo, lettuce, red onion, tomatoes

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