

# FRONT BAR MENU

**Kitchen Hours**  
All day dining  
11:30am - 9:00pm

**NATURAL OYSTERS (6) \$24 (12) \$44**  
coffin bay oysters, ponzu sauce & lime

**KILPATRICK OYSTERS (6) \$26 (12) \$46**  
coffin bay oysters baked with kilpatrick sauce & bacon

**NAM JIM OYSTERS (6) \$26 (12) \$46**  
coffin bay oysters, lime juice, chilli, coriander, fish sauce & palm sugar

## Sides

Spring salad of in season produce **GF V VE** \$10

Seasonal steamed veg **GF V VEA** \$12

Fries with aioli **GF V VEA** \$12

Sweet potato fries with aioli **GF V VEA** \$14

## Mains

**WINGS** ..... \$19  
free range chicken wings, gochujang sauce, pickled cabbage & kewpie

**PORK BELLY** ..... \$23  
asian slaw & orange caramel **GF**

**BEEF BURGER** ..... \$26  
chargrilled angus beef patty, caramelized onion, gherkin, tomato, lettuce, cheese, bacon, tomato relish & seasoned fries **GFA**

**FRIED CHICKEN BURGER** ..... \$26  
fried chicken, bacon, cheese, lettuce, tomato, avocado, chipotle aioli & seasoned fries **GFA**

**SALT & PEPPER SQUID** ..... \$26  
salt & pepper squid, seasoned fries, lime aioli & citrus **GFA**

**THAI CHICKEN SALAD** ..... \$26  
avocado, lettuce, cashews, mango, chilli, cucumber, thai herbs & coconut dressing **GF**

**CHICKEN SCHNITZEL** ..... \$26  
panko crumbed premium chicken schnitzel, seasoned fries, salad & choice of sauce

**BEEF PORTERHOUSE SCHNITZEL** ..... \$27  
panko crumbed premium wagyu beef schnitzel, seasoned fries, salad & choice of sauce

**FRESH MARKET FISH** ..... \$28  
coopers beer battered market fish, seasoned fries, salad & house made tartare **GFA**

**MUSHROOM PESTO LINGUINE** ..... \$28  
pickled walnuts, cream, pesto, forest mushrooms & aged parmesan **V**

**RUMP STEAK** ..... \$30  
seasoned fries, salad & choice of gravy **GF**

**MARINATED LAMB CUTLETS** ..... \$38  
pomegranate cous cous, labna, rocket & molasses

Sauces - gravy, pepper, mushroom **GF**  
parmi (nap sauce, ham, cheese), jager (bacon and mushroom) **GF** \$4

## Pizza

**GARLIC** ..... \$16  
garlic herb oil & mozzarella **V**

**MARGHERITA** ..... \$24  
napoletana sauce, mozzarella, basil, bocconcini & oregano **V**

**VEGETARIAN** ..... \$24  
napoletana sauce, roast garden vegetables, garlic olive oil & fresh herbs **V**

**FOREST MUSHROOM** ..... \$26  
napoletana sauce, mozzarella, forest mushrooms, caramelized onion & ricotta **V**

**HAM & PINEAPPLE** ..... \$26  
napoletana sauce, mozzarella, barossa gypsy ham & charred pineapple

**HOT SALAMI** ..... \$26  
napoletana sauce, mozzarella, hot salami, onion & chilli

**MEAT LOVERS** ..... \$28  
napoletana sauce, mozzarella, onion, barossa gypsy ham, bacon, salami, lamb & BBQ sauce

**CAPRICCIOSA** ..... \$28  
napoletana sauce, mozzarella, barossa gypsy ham, mushrooms, olives & artichoke

*Gluten free bases available by request \$4.00*

*15% surcharge is applicable on all public holidays*

*All of our food is prepared in a kitchen where nuts, gluten dairy, and other allergens are present, and our menu items do not include all ingredients - if you have a food allergy please let us know before ordering*