

MENU

Kitchen Hours
All day dining
11:30am - 8:30pm

Share

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

CHARGRILLED CIABIATTA \$10

EVO & balsamic reduction
V VE

GRILLED TERIYAKI MUSHROOMS \$18

wombok, chilli, bok choy, tofu & daikon puree V VE

WINGS \$18

free range chicken wings, gochujang sauce, pickled cabbage & kewpie

PORK BELLY \$23

asian slaw & orange caramel GF

DUCK SPRING ROLLS \$23

homemade duck spring rolls & spiced plum dipping sauce

CHARGRILLED KING PRAWNS \$24

chargrilled Venus Bay king prawns, mango & chilli salsa, herb oil & pea tendrils GF

HONEY BUGS \$26

green apple, mint & papaya salad GF

HOUSE MADE DIPS (3) \$19

charred bread & olives VA

ANTIPASTO \$30

cured meats, cheese, condiments & olives GFA VA

SEAFOOD PLATTER \$120

market fresh Coffin Bay oysters, green lip mussels, salt & pepper squid, slipper lobster, Venus Bay king prawns, scallops, seasoned fries, tartare, citrus & cocktail sauce GFA

Mains

SALAD AIDA \$25

artichokes, eggs, frisée, asparagus, tomato, capsicum, bocconcini & blood orange vinaigrette GF V

THAI CHICKEN SALAD \$26

avocado, lettuce, cashews, mango, chilli, cucumber, thai herbs & coconut dressing GF

RED DUCK CURRY \$28

lychee, bamboo shoots, cherry tomatoes & fragrant rice GF

MUSHROOM PESTO LINGUINE \$28

pickled walnuts, cream, pesto, forest mushrooms & aged parmesan V

CRAB LINGUINE \$32

linguine, Australian crab meat, cherry tomatoes, chilli, bacon, white wine, fresh herbs & EVO

PORK BELLY \$32

grilled scallops, daikon puree, wakame salad, sesame seeds & jus GF

BOUILLABaisse \$34

market fresh seafood cooked in a light tomato, orange, saffron & fennel broth & served with a mini baguette & rouille

MARINATED LAMB CUTLETS \$38

pomegranate cous cous, labna, rocket & molasses GFA

SCOTCH FILLET \$46

300g grass fed chermoula rubbed, Malaysian potato salad, chermoula cream sauce & crispy prosciutto GF

Pizza

GARLIC \$16

garlic herb oil & mozzarella

MARGHERITA \$24

napoletana sauce, mozzarella, basil, bocconcini & oregano

VEGETARIAN \$24

napoletana sauce, roast garden vegetables, garlic olive oil & fresh herbs

FOREST MUSHROOM \$26

napoletana sauce, mozzarella, forest mushrooms, caramelized onion & ricotta

HAM & PINEAPPLE \$26

napoletana Sauce, mozzarella, Barossa Gypsy ham & charred pineapple

HOT SALAMI \$26

napoletana sauce, mozzarella, hot salami, onion & chilli

MEAT LOVERS \$25

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

Sides

Seasonal spring salad \$10 GF V VEA

Seasonal steamed veg \$12 GF V VEA

Fries with aioli \$12 GF V VEA

Sweet potato fries with aioli \$14 GF V VEA

Duck fat roasted potatoes \$14 GF

Roasted honey heirloom carrots \$15 GF V

Classics

BEEF BURGER \$26

chargrilled angus beef patty, caramelized onion, gherkin, tomato, lettuce, cheese, bacon, tomato relish & seasoned fries GFA

CHICKEN BURGER \$26

fried chicken, bacon, cheese, lettuce, tomato, avocado, chipotle aioli & seasoned fries GFA

SALT & PEPPER SQUID \$26

seasoned fries & salad GFA

CHICKEN BREAST 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

COOPERS BATTERED MARKET FISH \$28

seasoned fries, salad & house made tartare GFA

SAUCES: gravy, pepper, mushroom GF

parmi, jager (bacon and mushroom) \$4 GF

GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE V VEGETARIAN

VA VEGETARIAN AVAILABLE VE VEGAN VEA VEGAN AVAILABLE