

ENTRÉE

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| GARLIC FOCCACIA | | | | | 6 |
| » GRILLED W/ TOMATO BASIL SALSA AND PARMESAN | 12 | | | | |
| JALAPENO POPPERS – With Sour Cream | | | | | 14 |
| SWEET POTATO FRIES (GF) – Housemade Sweet Chilli and Sour Cream | | | | | 10 |
| GREEN CHILI AND SWEET CORN CROQUETTES – w Chilli Jam and Chipotle Aioli | | | | | 14 |
| CHILLI AND CUMIN SPICED CHICKPEAS – with Grilled Haloumi, Flat Bread, Minted Yogurt, and Tomato Chutney | | | | | 16 |
| BEETROOT, APPLE AND CARROT SLAW (GF) – Quinoa, Kale, and Persian Fetta | | | | | 18 |
| SHREDDED DUCK SPRING ROLLS – Asian Herbs, Bean Shoots, Mango Chilli Dipping Sauce | | | | | 16 |
| CRISPY CALAMARI – Rocket, Shaved Parmesan, Aioli | | | | | 18 |
| SEARED ESPERANCE SCALLOPS (GF) – Smoked Venison Chorizo, Tomato Basil Salsa, Balsamic Glaze | | | | | 20 |
| CHARGRILLED PRAWN SKEWER (GF) – Black Bean Queso, Garlic-Chipotle Aioli, and Blue Corn Chips | | | | | 20 |
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| COFFIN BAY (SA) OYSTERS (GF) | | | | | |
| NATURAL | | | ½ DOZ 19 | DOZ 33 | |
| KILPATRICK | | | ½ DOZ 21 | DOZ 36 | |
| SHOOTER OF THE DAY | | | | | 4 |

MAINS

- NEW ORLEANS SEAFOOD GUMBO** – A Spicy Stew of Prawns, Mussels, Local Fish, Smoked Chorizo, and a Crisp Softshell Crab. Served with Rice 38
- SEAFOOD SPAGHETTI** – Local Fish, Prawns, Mussels, Scallops tossed with Chilli, Garlic, Parsley and White Wine Cream Sauce. With shaved Parmesan and Tomato Basil Salsa 38
- LOCAL FISH OF THE DAY (GF OPTION)** – Daily Changing Special ask your server 39
» Beer Battered with Chips, Salad and Homemade Tartare 30
- BLACKENED FISH TACOS (GF)** – Local Fish of the Day, Jalapeno Pickles, Chilli Salsa with Black Bean Queso and House Fried Blue Tortilla Chips 38
» VEGETARIAN & VEGAN OPTIONS AVAILABLE 33
- HOMEMADE POTATO GNOCCHI** – Panfried with Tiger Prawns, Garlic, White Wine, Cream, and Rocket Pesto. Topped with Tomatoes, Basil, & Parmesan 38
» VEGETARIAN OPTION W/ Seasonal Vegetables 33
- SPICY MUSHROOM YAKISOBA (VEGAN)** – Exotic Mushrooms, Asian Greens, Soba Noodles, Sriracha and Homemade Teriyaki Sauce 33
- SMOKED PORK CHOP (GF)** – Harissa Honey Glazed Pork, Sweet Potato Fries, Baby Spinach, and Cidered Apples 38
- PORTUGUESE CHARGRILLED CHICKEN BREAST (GF)** – Green Bean & Bacon Potato Salad, Kale and Beetroot Slaw 35
- REEF & BEEF (GF)** – 400gm Black Angus Porterhouse topped with Creamy Garlic Prawns. Served with Crispy Potatoes and Salad 40
- CHARGRILLED BACON WRAPPED EYE FILLET (GF OPTION)** – 300gm Black Angus Beef, Garlic Mash, Seasonal Vegetables, Shallot Herb Butter 42
- SEAFOOD MEDLEY (GF OPTION)** – Whole Chilled Local Prawns, Halfshell Scallops, Coffin Bay Oysters, Panseared Fish, Grilled Local Prawns, Bugs, Crispy Soft-shell Crabs and Crispy Potatoes and Aioli 95 FOR 2
» "Turf It" Add Chargrilled Porterhouse Steak (350gm) \$18