

FROM THE BAR

MIXED OLIVES 8
Ridge Estate Olives with Citrus & Herbs

ROASTED NUTS 8
Salted Mixed Nuts from Peninsula Nut Co.

FROM THE KITCHEN

SEA SALT FOCACCIA (V) 10
Ridge Estate Olive Oil & Balsamic

SHOESTRING FRIES (V) 14
Rosemary Salt, Aioli

FRIED CALAMARI 21
Salt & Pepper Calamari (I), Lemon & Aioli

POPCORN CHICKEN 16
Southern Fried Chicken, Smoky Barbecue Sauce

LOBSTER ROLLS (2) 20
Mini Milk Buns, Slipper Lobster (I), Cos Lettuce & Lemon Mayo

LAMB SKEWERS (2) 17
Wood Fired Lamb, Red Pepper Harissa, Pistachio & Parsley

CRAB TACOS 1 for 9 / 3 for 24
Tempura Soft Shell Crab (I), Wombok Cabbage, Chipotle Aioli

CHEESEBURGER 32
Angus Beef Patty, American Cheddar, Lettuce, Pickles & Tomato Sauce, Served with Fries

CHICKEN PARMIGIANA 32
Panko Crumbed Chicken, Beechwood Smoked Ham, Napoli & Mozzarella, Served with Fries
(Chicken Schnitzel Available 28)

FLATHEAD 35
Beer Battered Flathead (I), Mixed Leaf Salad, Tartare Sauce & Lemon, Served with Fries

CHARCUTERIE BOARD 38
Villani Culatta Prosciutto, Vintage Cheddar, Pickles & Condiments

(A) AUSTRALIAN SOURCED SEAFOOD (I) IMPORTED SEAFOOD (M) MIXED ORIGIN SEAFOOD.

LG - LOW GLUTEN, **N** - CONTAINS NUTS, **V** - VEGAN, **VG** - VEGETARIAN

Many of our ingredients are sourced as allergen-free. However, as our products are prepared in a kitchen where allergens are present, we cannot guarantee that any product is completely allergen-free.

10% surcharge on Sundays & 20% surcharge on Public Holidays