

## **Entrée**

### **Oysters**

(Natural, Kilpatrick, Mornay)

Half Dozen 18.0 Dozen 29.0 Mixed 33.0

### **Prawn Gyoza**

Prawn parcels steamed and with sesame citrus soy

18.9

### **Lemon Garlic Prawns**

Served in hot pot w/ Crusty Bread

19.9

### **Salmon & Prawn Avocado Stack**

Layers of Smoked Salmon, Prawns, and Avocado Stacked on a Herb Crusket, topped w/  
a Dill & Crème Fraiche Sauce

19.9

### **Scallops Brochette**

Sautéed Scallops Wrapped in Bacon, on a Bed of Rice Pilaf

19.9

### **Halloumi Cheese**

Char Grilled & Dressed w/ Oregano & Olive Oil

18.9

### **Prawn Cocktail**

Crispy bread Fresh Prawns and cocktail sauce

19.9

## **Entrée**

### ***Salt & Pepper Squid***

Served w/ Garlic Aioli

18.9

### ***Veggie Stack***

(Char grilled vegies and Halloumi with rocket and balsamic reduction)

18.9

### ***Mixed Dip Plate***

3 tantalizing Mediterranean dips w/ pitta bread

17.9

## **To Share**

### ***Mezze Plate***

Haloumi Cheese, Chorizo, Salt & Pepper Squid, Assorted Dips w/ Pita Bread

29.0

## **Breads**

### **Garlic or Herb Bread**

5.5

### **Garlic & Cheese Bread**

6.5

### **Garlic Pita**

5.5

### **Tomato Bruschetta**

9.9

### **Olive, Feta & Tomato Bruschetta**

11.9

### **Grilled Haloumi & Tomato Bruschetta**

14.00

## **Salads**

### **Greek Salad**

Roma tomatoes, cucumber, Spanish onion ,  
Kalamata olives, Danish Feta Cheese on crispy coz lettuce

17.9

### **Rocket Salad and Parmesan salad**

With pine nuts and drizzled with aged balsamic olive oil

17.9

### **Fatouche Salad**

Tomato, Cucumber, Mint, Parsley, Onion, Pomegranate, Radish in a Sumac, Lemon,  
Olive Oil Dressing & Oregano Crisp Bread

17.9

## **Side Order**

Bowl of Beer Battered Fries with lime Aoli

9.5

**Pasta & Risotto**

**Linguini Marinara**

Fresh Local Seafood Tossed in a Tomato Salsa

29.9

**Penne Boscaiola**

Tossed in a Creamy Bacon & Mushroom Sauce w/ a Splash of White Wine & Shaved  
Parmesan Cheese

23.9

**Spaghetti Gamberi**

Prawns Tossed in Olive Oil, Garlic, Chilli & White Wine

25.9

**Risotto Tuscany**

Grilled Chicken, Mushrooms, Pine Nuts, in a White Wine & Garlic Cream Sauce

25.9

**Seafood Risotto**

Fresh Local Seafood Tossed in a Tomato Salsa

29.9

**Meat & Poultry**

**Chicken Santorini**

Chicken Breast Pocketed with Spinach & Feta, Topped w/ a Tomato Creamed Sauce on a Bed of Garlic Mash

28.9

**Chicken Pascara'**

Pan Fried & Folded in a Creamed Tomato Salsa, Topped w/ Prawns, on Garlic Mash & Veg

29.9

**Veal Dijon**

Pan Fried & Folded in a Dijon Cream Sauce, Topped w/ Prawns on Garlic Mash & Veg

29.9

**Chicken Boscaiola**

Tossed in a Creamy Bacon & Mushroom Sauce w/ a Splash of White Wine & Shaved Parmesan Cheese

27.9

**Sirloin New York**

350g cape Byron pasture feed MSA

29.9

Served with potatoes and veg

w/ Mushroom, Creamed Peppercorn or Dianne Sauce

**Ship to Shore**

Grain Fed Steak, Topped w/ King Prawns & Hollandaise Sauce, Served w/ Roasted Potatoes & Veg

33.9

**Lamb Lemonato**

Slow Roasted Lamb Shoulder Infused w/ Lemon & Garlic served with Lemon roasted Potatoes & carrots

32.9

## **Seafood**

### **Atlantic Salmon**

Grilled Salmon Steak, Topped w/ Asparagus & Garlic Aioli, on Garlic Potatoes & Wilted Spinach

28.9

### **BBQ Snapper Fillet**

Topped w/ Prawns & a Lime & Coconut Curry Sauce, on a Bed of Rice Pilaf & Veg

29.9

### **Wild Barramundi Fillet**

Grilled & Topped w/ BBQ King Prawns, on a Bed of Tomato, Rocket, Mushrooms & Olives

32.9

### **Battered Flathead Fillets**

Lightly Battered & Fried w/ Beer Battered Chips & Salad

25.9

### **Whole Lemon Sole**

BBQ'd & Served w/ Lemon Butter Sauce, Beer Battered Chips & Salad

28.9

### **Trio of Fish**

Barramundi, Salmon & Snapper Grilled & Served on a Bed of Mash & Topped w/ a Vegetable Briam

32.9

### **BBQ Seafood Platter For 2**

A Tantalising Selection of Local Fresh Seafood BBQ'd to Perfection

99.0

### **Hot & Cold Seafood Platter For 2**

A Tantalising Selection of Hot & Cold Local Fresh Seafood

145.0

**Seafood On Platter Will Vary Due To Market Availability**

**Please Ask Your Waiter**

**Desserts**

**Belgian Chocolate Waffles**

W/ Strawberries & Ice Cream

15.5

**Butterscotch Waffles**

W/ Banana and warm butterscotch sauce

15.5

**Traditional Tiramisu**

15.5

**Traditional Banana Split**

12.5

**Strawberries and Ice Cream**

12.5

**Mixed Gelato**

3 Scoops of Gelato

12.0

**Frangelico Affogato**

Vanilla Bean Ice Cream w/ a Shot of Frangelico & Espresso Coffee

15.5

**Cold Beverages**

Iced coffee and Iced chocolate with whipped cream

8.5

**Hot Beverages**

Cappuccino, Flat White, Long Black, Short Black, Café Latte, Mocha, Pot of Tea

4.0

**Liqueur Coffee**

Irish Coffee (Whiskey), Jamaican Coffee (Tia Maria), Mexican Coffee (Kahlua)

10.5

## **Children's Menu**

*Available to children up to the age of 10 years*

**Nuggets & Chips**

12.0

**Spaghetti Bolognese**

12.0

**Beef or Chicken Burger & Chips**

12.0

**Fish & Chips**

13.0

**Chicken Schnitzel & Chips**

13.0

**Calamari & Chips**

13.0

**Mini Steak & Chips**

14.0

*All children's meal are followed with free ice cream*