



Available from 12pm until late

MENU

Artisan Sourdough Cob w/ olive oil, balsamic vinegar & Pepe Saya butter.	\$11.9
Marinated Mixed Olives. GF	\$12.9
Half Dozen Natural Oysters, finger lime mignonette & lemon. GF	\$41.8
Grilled Pita & Dips. Feta & garlic, taramasalata & smoked eggplant. D	\$17.9
Serrano Jamon & Rockmelon w/ thyme, olive oil and lemon juice dressing.	\$19.0
Burrata, Heirloom tomatoes, oregano & verjus dressing. GF, D	\$29.9
Rocket, pear & parmesan salad w/caramelised walnuts & balsamic dressing. GF, N	\$17.9
Southern Blue Fin Tuna tartare, w/whipped truffle Ricotta, eschalot and EVOO. GF, D	\$29.9
Baked Tasmanian Scallops with roasted tomato & nduja butter and basil. * GF, D	\$23.9
Fish Tacos or Vegan Plant-Based Fish Tacos. Beer battered fish fillet, slaw, radish & coriander, in a soft tortilla. W/a jalapeno mayo. (2 per serve) Extra Taco \$12	\$26.0
Fish & Chips fillets deep fried in a light beer batter w/ chips & chilli plum sauce.	\$36.0
Vegan Plant-Based Fish deep fried in a light beer batter w/ chips & chilli plum sauce.	\$41.9
Prawn Salad – Peeled prawns, Spanish onion, Cucumber, cherry tomatoes & coriander tossed in fermented chilli dressing with butter lettuce. GF	\$29.9
Cheese & Bacon Burger Angus beef w/ tomato relish, cheddar & Swiss cheese, bacon, garlic mayo and chips. D	\$29.5
Fish Burger - A barramundi fillet Southern fried w/ shredded Iceberg & chilli mayo. Served with chips. D	\$28.0
Entree Platter- grilled whole prawns, baked scallops w/ roasted tomato & nduja butter and basil, fried calamari tentacles, natural oysters & smoked salmon.* D	\$116
Chips & aioli	\$11.9

KIDS MEALS - (aged 12 & under) \$22.9
includes a soft drink & a scoop of vanilla ice cream.
Fish & chips, Calamari & chips, Crumbed chicken tenders & chips, Spaghetti w/tomato sauce & parmesan or Cheeseburger & chips.

DESSERTS

Tipsy Strawberries Liquor marinated strawberries w/vanilla bean gelato & freshly whipped cream. GF, D, Alc.	\$16.5
Doyles Cheese Board – Hard & soft cheese, poppy-seed lavosh, honeycomb and quince paste. D	\$24.0
Tiramisu - A Classic Italian dessert made In-House. (Alc, D)	\$16.5
Passionfruit Cheesecake - Topped with passionfruit curd, fresh raspberries, fresh passionfruit & lemon balm.	\$17.5
Trio of Gelato – Rocky Road, chocolate & vanilla bean. GF, D	\$13.9
Vanilla Bean Panna Cotta - w/mixed berries & a berry coulis GF, D	\$16.5

COCKTAILS

BELLINI Prosecco with fresh fruit puree. Mango, Passionfruit or Peach	\$19
Aperol Spritz or Limoncello Spritz Aperol or Limoncello, Prosecco, soda, ice.	\$22
Mimosa Cointreau, Pol Roger Champagne & OJ.	\$24
Margarita Classic – Tequila, Cointreau & lime juice. Tommy's – Tequila, Lime Juice & Agave syrup. Spiced – Chilli infused tequila, lime juice & Agave syrup.	\$24
Negroni Gin, Campari, Martini Rosso & Ice.	\$24
Passion Star Absolut Vanilla Vodka, passionfruit puree & Pol Roger Champagne.	\$25
Amaretto Sour or Whisky Sour Rittenhouse Rye, Lemon juice, Passionfruit puree & a dash of Angostura bitters.	\$25
Lemon Sorbet Limoncello, lime juice, lemon juice, prosecco & vanilla ice cream, blended with ice.	\$24
Pimm's Cup Pimm's, Lemonade, Orange, Strawberry, Cucumber & Ice.	\$25
Moon43 Licor 43, lemon juice, crushed ice and ginger ale.	\$25

MOCKTAILS

Mango Fizz Dry ginger, fresh mint, mango puree & sugar syrup.	\$18
Amarino Spritz Palermo Amarino, Mindful Wines Non-Alcoholic Sparkling Cuvee & a dash of orange bitters.	\$18
Strawberry & Passionfruit Frozen Margarita Strawberry and Passionfruit Puree, Grenadine, Sweet & Sour Mix.	\$18