

## START

#### WARM MINI LOAF WITH CHOICE OF BUTTER

\$5 Garlic **OR** Herb Porcini, truffle & chive OR Smoked \$8 chipolte, chilli & bacon

#### **WARM MINI LOAF**

With extra virgin olive oil, aged balsamic \$8 & house made duhkka nut & seed mix

#### TOASTED PANA DI CASA

bocconcini, basil & balsamic

\$10 Topped with fresh cherry tomato brushetta,

#### TOASTED FOCCACCIA

\$10

Topped with wilted baby spinach, pan fried mushrooms, pinenuts & brie

## SHARE PLATTERS FOR TWO

COLD SEAFOOD \$28

Fresh prawns, oysters, smoked salmon, Balmain Bugs & salsa verde

CHARCUTERIE

Pepperoni, salami, smoked & cured sausages & proscuitto garnished with pickled onions, feta, caper berries, cornichon & grissini

#### **VEGETARIAN** \$22

Grilled eggplant, zucchini, peppers, semi dried tomatoes, artichokes & olives finished with pesto dip, mini felafels & goats curd

#### **GRILLED PRAWNS S26**

Six grilled fresh Australian King prawns, watermelon, strawberry & feta salad with wasabi aioli

#### **GRILLED SCALLOPS** \$26

Eight scallops grilled in the shell with slow roasted eschallot & Captain Morgan spiced rum butter with garlic crumbs

## SALADS

#### POACHED CHICKEN, PRAWN & AVOCADO **S23**

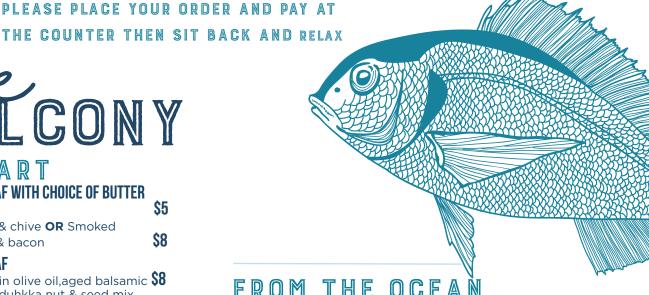
On a crisp green salad of shaved fennel, cucumber, leek, herbs & rocket drizzled with peri peri aioli

#### **CRISPY SKIN DUCK BREAST \$25**

Sliced over Vietnamese salad of snow peas. sprouts, shoots, citrus, radish, herbs & wombok, tangy lime dressing & hoisin dipping sauce

#### CARPACCIO DILL CRUSTED SMOKED SALMON \$26

Finished with capers, asparagus & Kim chee salad, kipfler potato & blue swimmer crab meat



## FROM THE OCEA

#### SEAFOOD PLATTER FOR TWO

Tiger prawns, smoked salmon, marinated mussels & vongole, natural oysters, beer battered chips, lemon pepper calamari, beer battered orange roughie fillet, tempura prawns and crispy soft shell crab served with cocktail, tartare sauce and greek salad

#### ORANGE ROUGHIE PERCH FILLETS

Beer battered, crispy thick cut chips, greek salad & homemade traditional tartare sauce

#### **LEMON PEPPER CRUSTED CALAMARI**

Served with thick cut chips, pear & pine nut, parmesan & rocket salad with garlic aioli

#### **BBQ SALMON FILETS**

Served on spicy homemade Indonesian nasi goreng rice, topped with cashew nut & chilli onion jam & traditional soft boiled eggs, tomato, cucumber, lime & soy dip

#### PANFRIED SNAPPER

Topped with King scallops & chorizo, saffron mash potato and a roast tomato gazpachio sauce

## FROM THE LAND

#### **VEAL SCALLOPINI**

\$30

\$30

Crumbed and pan fried & filled with Italian provolone cheese & leg ham, mash potato, green beans & a creamy mushroom sauce

#### **BBQ PORK KING CUTLET**

Marinated in wild lime, ginger, lemongrass & chilli, topped with prawns, fresh pineapple & mango salsa & sweet potato chips

#### PASTA

#### CHICKEN & BACON LASAGNE

\$22

layers of slow braised chicken, bacon, garlic, onion & tomato, pasta sheets and béchamel sauce baked till golden

#### ROASTED PUMPKIN RAVIOLI

\$23

Tossed in a thyme cheese sauce, finished with roasted butternut pumpkin croutons, leeks, sweet peas & salsa verde



# BALCONY

# NIPPERS MENU S9 EACH

MEN

CHEESE OR HAM & CHEESE PIZZA
CHICKEN STRIPS & CHIPS
CALAMARI RINGS & CHIPS
BATTERED FLATHEAD & CHIPS
SAUSAGES, MASH & GRAVY

# CADETS MENU \$18 EACH

CHICKEN SCHNITZEL, SALAD, CHIPS & GRAVY
BATTERED FLATHEAD, SALAD, CHIPS & TARTARE
CALAMARI, SALAD, CHIPS & TARTARE
HAWIAN OR CHEESEBURGER LARGE PIZZA

# SIDES

**ALL \$7** 

CRISPY THICK CUT CHIPS WITH AIOLI

**SWEET POTATO CHIPS WITH AIOLI** 

WEDGES WITH SWEET CHILLI SAUCE AND SOUR CREAM

**GARDEN SALAD** 

**GREEK SALAD** 

ROCKET, PEAR, PINE NUT & PARMESAN SALAD

STEAMED FRESH BEANS WITH GARLIC BUTTER AND TOASTED ALMONDS

# SWEETS

SEE OUR DAILY SELECTION OF DESSERTS, CAKES & SLICES ON DISPLAY AT THE COUNTER

PLEASE PLACE YOUR ORDER AT THE COUNTER THEN SIT BACK AND RELAX