



STARTERS

Garlic Cob Loaf 9.5

With rosemary salt and aged balsamic

Bang Bang Cauliflower 14 (GF)

Served with sweet chilli and mayo

Flash Fried Squid 16

With nam jim dressing and charred lemon

Seafood Chowder 18 (GF)

Smoked fish, pipis, prawns, barra wing and crusty bread

Duck Spring Rolls 18

With fried shallots and Japanese mayo

Seared Scallops 25 (GF)

Served with melon, crispy prosciutto and poppy seed dressing

Grilled Bugs 26 (GF)

With miso butter and charred lemon

Barra Wings 15 (GF)

Lemon pepper and nam jim or Franks hot sauce

Fresh Prawns 19

Prawns, avocado and cucumber tian with croutons

Mixed Entrée Platter 38

Duck spring rolls (2), fresh prawns (2), flash fried squid, barra wings (2) served with crusty bread and dipping sauce

Smoked Fish Grazing Platter 22

Chef pâté and smoked salmon with accompaniments and bagel crisps

OYSTERS (GF)

Your choice of *Natural* or *Kilpatrick*

Half Dozen 28

Dozen 40

MAINS

SeaVibes Fish and Chips 26

Flathead (battered or crumbed) with garden salad, tartare and lemon

Soy Poached Salmon 32

With mango, papaya soba noodle salad, chilli, prawn crackers and nam jim dressing

Mediterranean Lasagne 24

Eggplant, zucchini, cauliflower and sweet potato with harissa Napoli and a rocket salad

Market Fish 28 (GF)

Served with potato gratin, mint and pea purée and lemon butter

Seafood Don Carlos 29

Spaghetti with chilli prawns, smoked cod and a garlic butter sauce

Hot n Sour Pork Belly 27

With kimchi, coconut rice, bok choy and pickles

Surf n Turf 38

Charred eye fillet with grilled bugs, truffle fries and jus

Peri Peri Chicken 32 (GF)

Served with grilled prawns, warm potato salad, charred corn and avocado salsa

Seafood Platter for Two 140

Natural oysters, fresh prawns, grilled bugs, squid, barra wings, cod, scallops served with chips and garden salad
(extra person + 50)

SALADS 16

Greek

Mixed lettuce, cherry tomatoes, red onions, cucumber, olives, feta, balsamic and olive oil

Rocket and Pear

Balsamic vinegar dressing and shaved parmesan cheese

Beetroot and Feta

Baby spinach and French vinaigrette

SIDES 9

House chips

Sweet potato chips

Potato gratin

Asian bok choy

Roast cauliflower with pepitas

Charred corn cob with garlic butter and herbs

GOURMET BURGERS

Served on a milk bun with chips and aioli

Battered Fish 19

With smashed peas, pickles and tartare sauce

Angus Beef 22

With bacon, jack cheddar, lettuce, tomato and smoky BBQ sauce

Fried Chicken 20

With house slaw, pickles and ranch sauce

Vego 18

With beetroot relish, onion rings, lettuce and tomato

TOPPERS

Grilled Chicken	6
Fried Squid	7
Fresh Prawns	9

KIDS 12

Served with chips, salad and ice cream

Battered Fish
Cheeseburger
Crispy Chicken

DESSERTS

Choc Marble Slice 14

Served with chantilly cream, white chocolate soil and vanilla ice cream

Orange and Almond Cake 14 (GF)

Served with chantilly cream, candied orange, chocolate ganache and vanilla ice cream

Pavlova 14

Served with seasonal fresh fruits, chantilly cream and berry compote

Assiette of Desserts 21

Mini selection of our three homemade desserts