

cheese

Hollanders Leyden RW 6

Col Fourche Raclette 6.5

Il Forteto Pecorino 6.5

Igor Gorgonzola Dolce 7

Thomas Hoe Blue Stilton 7.5

Igor Taleggio Italian DOP 8.5

Vegajardin Truffle Sheep 9.5

Rebels Black Truffle Cheddar 9.5

Vacherousse D'argental 10.5

Blue Cow French Triple Cream 11

All prices are per 50 grams, served with Lavosh

charcuterie

San Daniele Prosciutto 16

Wagyu Bresaola 16

Wild Boar Salami 18

Jamon Serrano 18

Pork Pistachio Terrine 19

Charcuterie Board

Selection of Meats, Olives, Bread 55

bread

Garlic Prawn Roll

Hot Garlic Prawns, Iceburg Lettuce 26

Brisket Roll

12hr Cooked Beef Brisket, Slaw 26

Cajun Chicken Roll

Cajun Chicken, Avocado, Lettuce, Cheese 26

Steak Sandwich

Sliced Steak, Rocket, Tomato, Onion Jam, Cheese, Mustard Aioli 29

Add Chips 6

salads

Beetroot Salad

Watermelon, Feta, Tomato 22

Caprese Salad

Tomato, Basil, Mozzarella 24

Vietnamese Prawn Salad

Carrot, Cabbage, Bean Sprouts, Fresh Herbs, Nuoc Cham Dressing 27

Grilled Peach, Bocconcini & Prosciutto Salad

Pine Nuts, Rocket 29

Chicken Caesar Salad

Grilled Chicken, Cos Lettuce, Bacon, Croutons, Anchovies, Egg, Parmesan 26

Green Bowl

Brown Rice, Avocado, Cucumber, Edamame, Corn, Hummus, Sesame Seeds 24

shares

Bruschetta

Heirloom Tomatoes, Whipped Feta, Shallots, Aged Balsamic, Sourdough 16

Marinated Olives

Medley of Olives, Herbs 9

Chorizo

Pan Fried Chorizo, Lemon 16

Cauliflower Bites

Tempura Cauliflower, Vegan Aioli 16

Grilled Halloumi

Halloumi, Honey Walnuts 16

Hummus & Bread

Crispy Chickpeas, Warm Bread 18

Popcorn Chicken

Chipotle Mayo 16

Pork Belly Bites

Sticky Glaze, Crispy Noodles 19

Garlic Prawns

Garlic, Chilli, Parsley, Olive Oil, Sourdough 26

Crumbed Whiting or Garfish

Aioli 18 *(Seasonal Availability)*

Crab Cakes (3)

Blue Swimmer Crab, Kewpie Mayo, Nam Jim 19

Oysters (minimum of 3)

Natural | Kilpatrick | Lime and Chilli 4.5 (ea)

Salt & Pepper Squid

Chipotle Mayo 19

Taco Plate

Brisket, Cajun Chicken and Crumbed Fish Tacos with Guacamole, Spiced Beans, Sour Cream, Slaw 26

Nachos

Tortilla Chips, Con Queso, Tomato Salsa, Sour Cream, Guacamole, Spicy Jalapeños 23. *Add Cajun Chicken or Beef Brisket 6*

Fried Chicken Wings 17

With your choice of sauce: Ranch, BBQ or Buffalo Sauce

mains

seafood

Beer Battered Barramundi

Chips, Mushy Peas, Tartare 32

Chilli Mussels

Tomato Sugo, Warm Bread 34

Crab Linguine

Blue Swimmer Crab, Garlic, Chilli, White Wine Sauce 36

Coral Trout Tempura,

Sauteed Vegetables, Sweet and Sour Sauce, Jasmine Rice 38

Red Emperor

Ginger, Soy, Garlic, Lime, Chilli, Bok Choy, Coconut Rice 38

Sizzling Seafood

Slipper Lobster, Prawns, Squid, Fish, Garlic Butter 37

signature dishes

Paddock & Trawler

Sirloin Steak, Prawns, Squid, Chips, Salad 48

Cajun Boil for Two

Fish, Squid, Prawns, Mussels, Crab, Bugs, Cajun Spice, Corn, Potato, Warm Bread 69

meats

300g Sirloin

Sirloin, Chat Potatoes, Salsa Verde 40

Rotisserie Chicken

Chermoula, Chat Potatoes 34

Parisian Steak Frites

Sliced Steak, Red Wine Jus, Béarnaise Sauce, Hand Cut Fries 32

Pork Ribs

Housemade BBQ Glaze, Chips, Corn 34

Add Fried Chicken Wings 9

Churrasco Skewers *(Hanging Grilled Skewers)* 29 each

Marinated Beef, Chicken, or Pork, all served with Chat Potatoes.

Choice of sauce: BBQ Sauce, Chimichurri or Chilli Jam.

sides

Jasmine Rice

Steamed 8

Market Greens

Garlic Butter, Mint 9

Fries

Fennel, Sumac Salt, Aioli 10

Corn Ribs

Butter, Salt 10

Crushed Chat Potatoes

Parsley, Parmesan 10

little ones

Popcorn Chicken

with Chips 15

Fish Bites

with Chips 15

All kids meals served with a Juice Box & Jelly Cup with a Freddo Frog

desserts

Trio of Ice-creams 13

Eton Mess

Meringue, Cream, Strawberries, Chantilly Cream 14

Baileys Creme Brulee

Creamy Custard, Baileys, Caramelised Sugar Crust 17

Affogato

Vanilla Icecream, Frangelico, Espresso 17

Notes

15% surcharge applies on all public holidays