



Dinner MENU

CREATED BY CHEF JOEWI



SMALL PLATES

GARLIC BREAD (VEG)

Pull apart ciabatta with our home-made garlic herb butter

WITH CHEESE

BREAD OLIVES & DIPS (DF)

Toasted bread, hummus, chimichurri pesto & baba ganoush dips and mixed olives.

JALEPENO POPPERS (5 PCS)

With home-made mayo and drizzled with honey.

HONEY GLAZED TOFU (GF)

With roasted peanuts, crispy shallot & spring onion

LOADED FRIES

Fries topped with brisket stew, cheese & mayo.

SEARED SCALLOPS (6PCS) GF

Pan seared with confit garlic, seaweed & red pepper sauce and spinach pearls

LEMON PEPPER CALAMARI (DF)

Deep fried calamari rings coated in lemon pepper seasoning served on leafy greens with lemon & tartare sauce

GARLIC PRAWNS (GF) 7pieces

Pan fried prawns with garlic, onion, and zucchini. cooked in a garlic butter sauce

ORCA CHICKEN NIBBLES

Deep fried nibbles tossed in our home-made honey glaze sauce or plain with salt & pepper. (Bone in)

1/2 DOZEN

19

DOZEN

31

BURGERS/FISH 'N' CHIPS

12

MUSHROOM KATSU BURGER (VEG)

(can be made Gluten free)

Deep-fried panko crumbed mushroom with slaw, lettuce, McClure's pickles, tonkatsu sauce in a brioche bun, with fries and aioli

+3

18

CHICKEN KATSU BURGER

(can be made Gluten free)

Deep-fried panko crumbed chicken with slaw, lettuce, McClure's pickles, honey glaze sauce in a brioche bun, with fries and aioli

16

SWAP FOR GRILLED CHICKEN

16

ADD KIM CHI

BEEF BURGER

DOUBLE BEEF BURGER

(can be made Gluten free)

20.5

Beef patty made by our local butcher with bacon, lettuce, tomato, caramelised onion, cheddar, sweet tangy McClure's pickles & relish in a brioche bun with fries & aioli.

37

ADD FRIED EGG

FISH & CHIPS (GFA/DF)

Lightly beer battered market fish, lemon, salad served with fries & tartare sauce

19

PAN FRIED

ADD FRIED EGG

30.5

SIDES

Side Salad (leafy greens, sundried tomato, lentils)

Seasoned vegetables

Fries with tomato sauce & aioli

Mashed potato with jus

Mac & cheese

Small Rice

Potato Gratin

27

+3.5

29

+3.5

+3

+3

29.9

40.9

+3.5

+3.5

32

+5

+3.5

10

11

12

11

11

4

6.9



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MAINS

VEGE STACK (VEG/DF)

Tower of grilled field mushrooms, courgettes, eggplant, red peppers, wilted spinach, slow-roasted tomato on a potato rosti, and pesto.

ADD GRILLED OR KATSU CHICKEN

ADD CALAMARI

ADD PAN FRIED FISH

ROASTED AUBERGINE (VE, GF)

Baba ganoush, roquette, roasted aubergine, tofu, chickpea & chimmichurri

ADD GRILLED OR KATSU CHICKEN

ADD CALAMARI

ADD HOUSE SMOKED SALMON

SPINACH & RICOTTA RAVIOLI (VEG)

With mushroom, candied walnut, parmesan, broccoli gel & red pepper sauce.

ADD GRILLED OR KATSU CHICKEN

CHICKEN FRANGELICO (GF)

Oven roasted served with carrot puree, potato gratin, vegetables, and creamed Frangelico sauce.

BRAISED BEEF CHEEK (GF)

Slow cooked in red wine lardon sauce with mashed potato, cumin carrots, broccolini and braised radish.

DUCK & BRAISED PORK BELLY (DF)

Slow cooked in honey glaze sauce until tender (no crackling and not crispy) & pan seared duck breast, braised radish, pickled zucchini bok choy & plum sauce.

LAMB DUO (GF)

Grilled lamb cutlets & Lamb rump with mash potato, cummin carrot, pickled zucchini, mint jus.

FISH OF THE DAY (GF)

Pan fried on mashed potato, broccolini, wilted spinach, prawns and creamed garlic sauce

GRILLED SIRLOIN 220gm (GF)

Prime steer with potato gratin, caramelized onion, broccolini, mushrooms & Bourbon sauce.

OSTRICH 180gm (GF, DF)

Prime steer with potato gratin, caramelized onion, broccolini, mushrooms & Bourbon sauce.

GRILLED EYE FILLET

Prime steer with carrot puree, kumara rosti, wilted spinach with blue cheese sauce.

32

SEAFOOD PLATTER

Cold marinated mussels

Shrimp cocktail

+6.9 Pan fried scallops

+9 Garlic prawns

+13.5 Battered fish bites

29 Crumbed prawn

Lemon pepper calamari

Garlic bread

+6.9 Dipping sauces.

+9 ADD HOUSE SMOKED SALMON

+16.9

+16.9

31

ORCA MEAT PLATTER

Pork Ribs

Braised pork belly

Grilled beef rump

+6.9 Honey Chicken Nibbles

35 Salt & Pepper chicken nibbles

Brisket stew

Fries

39 Dipping sauces

42

SALADS

46

CHICKEN KATSU SALAD

29.5

Deep fried panko crumbed chicken breast with tossed leafy salad kimchi and tonkatsu sauce.

44

WATERMELON SALAD

24.5

with feta, cucumber, broccolini, candied walnut tossed in Balsamic vinaigrette.

44

CAESAR SALAD

26

Crunchy cos lettuce tossed in caesar anchovy dressing with bacon, soft poached egg, parmesan and crouton

46

ADD HOUSE SMOKED SALMON

+16.9

ADD GRILLED OR KATSU CHICKEN

+6.9

ADD CALAMARI

+9

55