



Dinner MENU



SMALL PLATES

GARLIC BREAD (VEG)	12
<i>Pull apart ciabatta with our home-made garlic herb butter</i>	
WITH CHEESE	+3.5
BREAD OLIVES & DIPS (DF, NUT FREE)	19
<i>Grilled bread, mixed olives and 3 variety of dips.</i>	
HONEY GLAZED TOFU (VA)	17
<i>With roasted peanuts, crispy shallot & spring onion</i>	
JALEPENO POPPERS (5 PCS)	17
<i>Served with aioli and drizzled with honey.</i>	
LOADED FRIES	22.5
<i>Fries topped with brisket stew, cheese & aioli</i>	
CRUNCHY TUNA SALAD (DF/GFA)	29.5
<i>Diced raw tuna with tomato, onion, cucumber with sesame mayo sriracha dressing, crunchy tempura & rocket.</i>	
VEGETARIAN LOADED FRIES	19.5
<i>Fries topped with braised raddish, melted cheese and aioli.</i>	
SEARED SCALLOPS (GF) 6 pieces	36
<i>Pan seared scallops with confit garlic, seaweed & red pepper sauce.</i>	
LEMON PEPPER CALAMARI (DF)	19.5
<i>Deep fried calamari rings coated in lemon pepper seasoning served on leafy greens with lemon & tartare sauce</i>	
GARLIC PRAWNS (GF) 7pieces	32
<i>Pan fried prawns with garlic, onion, and zucchini. cooked in a garlic butter sauce</i>	
ORCA CHICKEN NIBBLES	
<i>Deep fried nibbles tossed in our home-made honey glaze sauce or buffalo sauce. (Bone in)</i>	
1/2 DOZEN	19
DOZEN	31

CLASSICS

SEAFOOD CHOWDER	28.5
<i>Calamari, fish, prawn, mussels, clams in a chunky creamy soup served with toasted olive oil bread.</i>	
CHICKEN KATSU BURGER	29.5
<i>(can be made Gluten free) (vegetarian option available with mushroom)</i>	+3.5
<i>Deep-fried panko crumbed chicken with slaw, lettuce, McClure's pickles, honey glaze sauce in a brioche bun, with fries and aioli</i>	
SWAP FOR GRILLED CHICKEN	+3.5
ADD KIM CHI	+3.5
BEEF BURGER	31
DOUBLE BEEF BURGER	42
<i>(can be made Gluten free)</i>	+3.5
<i>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.</i>	
ADD FRIED EGG	+3.5
FISH & CHIPS (GFA/DF)	32
<i>Lightly beer battered market fish, lemon, salad served with fries & tartare sauce</i>	
PAN FRIED (1 extra fish added)	+5
ADD FRIED EGG	+3.5
SIDES	
Side Salad (leafy greens with balsamic vineagrette)	11
Seasoned vegetables (cumin carrot & broccolini)	11
Fries with tomato sauce & aioli	12
Mashed potato with jus	11
Mac & cheese	11
Potato Gratin	7.5
Grilled or Fried Chicken	7.5



Dinner MENU



MAINS

VEGE STACK (VEG/DF, NUT FREE)

32

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

+7.5

ADD CALAMARI

+9.5

ADD PAN FRIED FISH

+14.5

ROASTED AUBERGINE (VA, GF, NUT FREE)

31

Hummus, roquette, roasted aubergine, tofu, chickpea & pesto.

ADD GRILLED OR KATSU CHICKEN

+7.5

ADD CALAMARI

+9.5

ADD COLD SMOKED SALMON

+14.5

SPINACH & RICOTTA RAVIOLI (VEG)

32

With pesto creamy mushroom sauce rocket & parmesan

ADD GRILLED OR KATSU CHICKEN

+7.5

CHICKEN FRANGELICO (GF)

37

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

BEEF CHEEK LINGUINI

34

Linguini pasta with slow cooked beef cheek ragout & parmesan

ADD GRILLED OR KATSU CHICKEN

+7.5

DUCK & BRAISED PORK BELLY (DF)

43

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

SALADS

CHICKEN KATSU SALAD

29.5

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

CAESAR SALAD

27

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

ADD COLD SMOKED SALMON

+14.5

ADD GRILLED OR KATSU CHICKEN

+7.5

ADD CALAMARI

+9.5

MAINS

LAMB SHANK (GF)

47

Slow cooked 700gm hind shank with mashed potato, cumin carrot, broccolini & tomato bean sauce.

FISH OF THE DAY (GF)

44

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

GRILLED SIRLOIN 220gm (GF)

45

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

OSTRICH 180gm (GF, DF)

47

Dusted with cajun spices, pan seared served with potato gratin, broccolini, carrot & bourbon sauce

KANGAROO

46

Dusted with smoked wild garlic, pan seared with mash potato, wilted spinach, tempura mushroom & bourbon sauce.

BRAISED BEEF CHEEK (GF)

39.5

Slow cooked in red wine lardon sauce with mashed potato, cumin carrots, broccolini & braised raddish

PLATTERS

SEAFOOD PLATTER

99

Cold marinated mussels

Shrimp cocktail

Pan fried scallops

Garlic prawns

Battered fish bites

Crumbed prawn

Lemon pepper calamari

Mini seafood chowder

Garlic bread

Dipping sauces.

ADD COLD SMOKED SALMON

+14.5

ORCA MEAT PLATTER

96

Pork Ribs

Braised pork belly

Grilled beef rump

Honey Chicken Nibbles

Buffalo chicken nibbles

Brisket stew

Fries

Dipping sauces