

dinner

bread's & oil's \$10
a tasting plate of sonoma's breads w olive oil, butter & balsamic

ENTREES

***calamari** \$15
s+p calamari w pistachio tapenade

***prawns** \$15
flash fried school prawns w smoked paprika aioli

***grapefruit by the sea** \$15
salad of ruby red grapefruit, blood orange & baby fennel & candied walnuts
w lobster \$19

pork belly \$17
salad green papaya, green mango w crispy pork belly, crispy fried shallots
& nam jim dressing

***pate** \$15
home made duck liver pate w pulled toasted sourdough & quince paste

MAINS

market fish \$26
crispy skin fish w chips & house made aioli

scotch fillet \$24
250gr msa scotch fillet served w zucchini, coriander & chilli salad

***wagyu beef burger** \$20
wagyu beef pattie w tomato lettuce homemade ketchup & aioli w chips

***chicken & pumpkin salad** \$19
roast pumpkin w cucumber, pine nuts, fetta & lemon lime mint dressing
tossed through mixed lettuce w lemon pepper chicken

***puff pastry tartlet** \$18
caramelised onion, tomato & zucchini tartlet w rocket parmesan salad

***angel hair pasta** \$18
chorizo, jonny love bite tomatoes, roast capsicum tossed thru angel hair pasta

DESSERTS

choc fondat \$10
baked chocolate fondant w stewed strawberries

***trio of sorbet** \$10
raspberry, lime & mango sorbet

affogato of the day \$10
delicious combination of ice cream & espresso

***tart** \$10
house baked tart of the day served w double cream

***mini pavlova** \$10
mini pavlova served w fresh fruit

kids meal; calamari & chips *or* nuggets & chips & mini gelato cone \$8

SIDES \$6

chips
green salad

*early dinner, out by 7pm, 3 course & glass of house wine or coffee for \$35
(not inc lobster option on grapefruit salad)

all prices include GST * byo available \$3 corkage per bottle

alley
break