

TO SHARE

- Woodfired Garlic & Herb Flatbread (v) 10**
Add cheese +4
- Warm House Marinated Olives (v, gf)..... 6**
Oregano, citrus zest, olive oil
- Mac & Cheese Balls (v) 15**
Garlic and lemon aioli
- Crispy Fried Buttermilk Chicken Wings..... 15**
Ranch sauce
- Salt & Pepper Squid20**
Crispy chilli, shallots, spring onion, garlic and lemon aioli
- Kingfish Carpaccio (gf)24**
Radish, fennel, celery leaf, pink grapefruit dressing, basil oil
- Antipasto Platter29**
Prosciutto di Parma, chilli-fennel salami, double smoked ham, pepperonata, marinated olives, manchego cheese, fresh rocket, focaccia, lavosh

FROM THE GRILL

- Sirloin (300g) | 36**
Riverine, grain fed 180 days
 - Wagyu Rump (300g) | 32**
Darling Downs, Marble Score 5+
- Served with chips, garden salad and choice of gravy, pepper, mushroom or diane (gf) sauce

FROM THE PADDOCK

- Smoky BBQ Pork Ribshalf/full 34/52**
Grilled on an open flame and basted in smoky barbecue glaze, chips, garden salad
- Pan Fried Chicken Breast 32**
Crispy potatoes, feta and oregano puree, broccolini, gravy
- Chicken Schnitzel..... 25**
300g panko crumbed schnitzel, chips, gravy, garden salad
- Chicken Parmigiana..... 28**
300g panko crumbed schnitzel, napolitano sauce and mozzarella, chips, garden salad
- Grilled Beef Burger 25**
Melted American cheese, bacon, tomato, lettuce, pickles, onion, garlic and lemon aioli, chips

Our Famous
WOODFIRED PIZZA

NAPOLI STYLE

- Margherita | 20**
Napoli sauce, fior di latte, basil, extra virgin olive oil (v)
- Pepperoni | 24**
Napoli sauce, fior di latte, pepperoni, olives, basil, extra virgin olive oil
- Prosciutto | 26**
Napoli sauce, fior di latte, Prosciutto di Parma, rocket, basil, extra virgin olive oil
- Spinach & Ricotta | 25**
Kale and basil pesto, fior di latte, ricotta, spinach, oregano, chilli, extra virgin olive oil, lemon (v)
- Prawn & Pancetta | 28**
Napoli sauce, fior di latte, garlic prawns, pancetta, rocket, chilli, extra virgin olive oil

AUSSIE FAVOURITES

- Supreme | 26**
Napoli sauce, mozzarella, double smoked ham, pancetta, mushrooms, capsicum, olives, red onion
- Meat Lovers | 26**
Napoli sauce, mozzarella, marinated chicken, double smoked ham, pancetta, pork sausage
- Ham & Pineapple | 24**
Napoli sauce, mozzarella, double smoked ham, roasted pineapple
- Peri Peri Chicken | 25**
Napoli sauce, mozzarella, marinated chicken, red onion, capsicum, peri peri sauce
- Vegan | 24**
Napoli sauce, vegan mozzarella, mushroom, capsicum, olives, rocket, red onion, extra virgin olive oil (v)

Our pizzeria is separate to our main kitchen.
Your pizza may be ready separately to other meals ordered.



FROM THE OCEAN

- Port Stephens Oysters (half/doz) (gf)**22/36
Served with mignonette
- 400g Bucket of Australian Prawns (gf)**38
Traditional cocktail sauce
- Salt & Pepper Squid**28
Crispy chilli, shallots, spring onion, garlic and lemon aioli, chips, garden salad
- Beer Battered Fish & Chips**28
Tartare sauce, lemon cheeks
- Crispy Skin Barramundi Fillet (gf)**34
Green beans, fennel, radish, mint, ranch, salsa verde
- Blue Swimmer Crab Spaghetti**.....34
Crab bisque, confit cherry tomatoes, garlic, chilli, pangrattato
- Seafood Basket for 2**65
Beer battered fish, salt and pepper squid, panko crumbed prawns, chips, garden salad, lemon cheeks, garlic and lemon aioli, tartare

SEAFOOD PLATTERS

HOT & COLD SEAFOOD PLATTER

Port Stephens oysters, Australian prawns, beer battered fish, blue swimmer crab, salt and pepper squid, panko crumbed prawns, chips

119

DELUXE SEAFOOD PLATTER (2-4 people)

Whole lobster mornay, Port Stephens oysters, Australian prawns, blue swimmer crab, kingfish carpaccio, grilled barramundi, salt and pepper squid, chips, garden salad

185

FROM THE FIELD

Pumpkin Salad | 24

Roasted spiced pumpkin, spinach, Persian feta, snow peas, edamame, mixed herbs, pepitas, currants, house-made vinaigrette (v, gf)

Roasted Beetroot Salad | 24

Red and yellow beetroot, goats cheese, maple walnuts, red onion, croutons, olive oil (v, gf on request)

Vegan Mediterranean Pasta | 29

Slow roasted red peppers, confit cherry tomatoes, black olives, vegan pesto, pangrattato, pine nuts (v)

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| SIDES | Chips (v) | 8 |
| | Crispy Baby Potatoes Feta oregano puree (v) | 12 |
| | Steamed Broccolini & Beans Spiced pepita seeds, lemon, extra virgin olive oil (v) | 10 |
| | Garden Salad House-made vinaigrette (v, gf) | 10 |

SAUCES

All 2.5

Gravy • Pepper • Mushroom
Diane (gf) • Garlic & Lemon Aioli
Tartare • Cocktail (gf)

KIDS

(UNDER 12)

- Chicken Nuggets & Chips**12
- Fish & Chips**12
- Spaghetti w Napoletana Sauce & Parmesan Cheese**.....12

DESSERT

15

Vanilla Panna Cotta
Roasted pineapple, mint, ginger crumble

Soft Centered Chocolate Pudding
Mascarpone