

## TO SHARE

**Woodfired Garlic & Herb Flatbread (vg) • 10**

Add cheese +4

**Warm House Marinated Olives (vg, gf) • 8**

Lemon, garlic, herbs

**Grilled Octopus (gf) • 24**

Greek salad salsa, goats cheese, fresh herbs,  
extra virgin olive oil

**Crispy Fried Buttermilk Chicken Wings • 16**

Ranch sauce

**Salt & Pepper Squid • 22**

Crispy chilli, shallots, spring onion, garlic and lemon aioli

**Kingfish Carpaccio (gf) • 24**

Radish, fennel, celery leaf, blood orange dressing,  
basil oil

**Antipasto Platter • 29**

Prosciutto di Parma, chilli-fennel salami,  
double smoked ham, pepperonata, marinated olives,  
manchego cheese, fresh rocket, focaccia, lavosh

## FROM THE OCEAN

**Port Stephens Oysters (gf) House-made mignonette (half/doz) ..... 24/38**

**400g Bucket of Australian Prawns (gf) Traditional cocktail sauce..... 38**

**Salt & Pepper Squid Crispy chilli, shallots, spring onion, garlic and lemon aioli, chips, garden salad..... 29**

**Beer Battered Fish & Chips Tartare sauce, lemon cheeks ..... 28**

**Crispy Skin Barramundi Fillet (gf) Green beans, fennel, radish, mint, ranch, salsa verde..... 34**

**Blue Swimmer Crab Spaghetti Crab bisque, confit cherry tomatoes, garlic, chilli, pangrattato..... 35**

**Seafood Basket for 2 ..... 68**

Beer battered fish, salt and pepper squid, panko crumbed prawns, chips, garden salad,  
lemon cheeks, garlic and lemon aioli, tartare

**CHILLED SEAFOOD PLATTER (gf) • 135**

Port Stephens oysters, Australian prawns, blue swimmer crab,  
marinated octopus, cured kingfish, smoked salmon rilletes



**DELUXE SEAFOOD PLATTER (2-4 people) • 195**

Whole lobster mornay, Port Stephens oysters, Australian prawns,  
blue swimmer crab, marinated octopus, cured kingfish, smoked salmon rilletes,  
beer battered fish, salt and pepper squid, chips, garden salad

## FROM THE FIELD

**Pumpkin Salad (v, gf) .....24**

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

**Buffalo Mozzarella (v, gf).....24**

Heirloom tomatoes, olives, eschalots, basil oil

**Poached Chicken Salad (gf).....29**

Sweet corn, radish, fresh herbs, toasted sunflower  
seeds, harissa dressing

**Mediterranean Pasta (vg, gf) .....29**

Slow roasted capsicum, confit cherry tomatoes,  
black olives, vegan pesto, pine nuts

Please order at the bar

## WOODFIRED PIZZA

### NAPOLI STYLE

<b>Margherita (v)</b> Napoli sauce, fior di latte, basil, extra virgin olive oil .....	<b>21</b>
<b>Pepperoni</b> Napoli sauce, fior di latte, pepperoni, olives, basil, extra virgin olive oil .....	<b>24</b>
<b>Capricciosa</b> Napoli sauce, fior di latte, double smoked ham, mushrooms, olives, artichoke, oregano.....	<b>26</b>
<b>Spinach &amp; Ricotta (v)</b> Kale and basil pesto, fior di latte, ricotta, spinach, oregano, chilli, extra virgin olive oil, lemon .....	<b>25</b>
<b>Prawn &amp; Pancetta</b> Napoli sauce, fior di latte, garlic prawns, pancetta, rocket, chilli, extra virgin olive oil.....	<b>28</b>

### AUSSIE FAVOURITES

<b>Supreme</b> Napoli sauce, mozzarella, double smoked ham, pancetta, mushrooms, capsicum, olives, red onion.....	<b>26</b>
<b>Meat Lovers</b> BBQ sauce, mozzarella, salami, double smoked ham, Italian pork sausage, pancetta .....	<b>26</b>
<b>Ham &amp; Pineapple</b> Napoli sauce, mozzarella, double smoked ham, roasted pineapple .....	<b>24</b>
<b>Peri Peri Chicken</b> Napoli sauce, mozzarella, marinated chicken, red onion, capsicum, peri peri sauce .....	<b>26</b>
<b>Vegetarian (vg)</b> Napoli sauce, vegan mozzarella, mushroom, capsicum, olives, rocket, red onion, extra virgin olive oil .....	<b>24</b>

### Gluten free base +5

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

## FROM THE PADDOCK

<b>Smoky BBQ Pork Ribs (half/full).....</b>	<b>44/58</b>
Grilled on an open flame and basted in smoky barbecue glaze, chips, garden salad	
<b>Roasted Chicken Breast .....</b>	<b>32</b>
Roasted cauliflower, charred spring onion and basil salad, romesco sauce	
<b>Roasted Lamb Rump (gf).....</b>	<b>33</b>
Slow roasted capsicum, goats cheese, salsa verde, pine nuts	
<b>Chicken Schnitzel.....</b>	<b>26</b>
300g panko crumbed schnitzel, chips, gravy, garden salad	
<b>Chicken Parmigiana.....</b>	<b>29</b>
300g panko crumbed schnitzel, napolitano sauce and mozzarella, chips, garden salad	
<b>Grilled Beef Burger .....</b>	<b>25</b>
Melted American cheese, bacon, tomato, lettuce, pickles, onion, garlic and lemon aioli, chips	

## FROM THE GRILL

Served with chips, garden salad and choice of gravy, pepper, mushroom or diane (gf) sauce

<b>Wagyu Rump (300g) .....</b>	<b>34</b>
Darling Downs, Marble Score 5+	
<b>Scotch Fillet (300g) .....</b>	<b>42</b>
Riverine, 100 day grain fed	

### SIDES

<b>Chips (vg)</b>	<b>9</b>
<b>Crispy Baby Potatoes (v)</b> Feta oregano puree	<b>12</b>
<b>Steamed Broccoli &amp; Beans (vg)</b> Spiced pepita seeds, lemon, extra virgin olive oil	<b>10</b>
<b>Garden Salad (vg, gf)</b> House-made vinaigrette	<b>10</b>

### SAUCES

3

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

## KIDS

<b>Chicken Nuggets &amp; Chips .....</b>	<b>12</b>
<b>Fish &amp; Chips .....</b>	<b>12</b>
<b>Spaghetti w Napoletana Sauce &amp; Parmesan Cheese.....</b>	<b>12</b>

## DESSERT

<b>Vanilla Panna Cotta .....</b>	<b>15</b>
Roasted pineapple, mint, ginger crumble	
<b>Soft Centered Chocolate Pudding .....</b>	<b>15</b>
Mascarpone	