

TO SHARE

Woodfired Garlic & Herb Flatbread (vg) • 12

Add cheese +4

Warm House Marinated Olives (vg, gf) • 9

Lemon, garlic, herbs

Grilled Octopus (gf) • 26

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

Crispy Fried Buttermilk Chicken Wings • 18

Ranch sauce

Salt & Pepper Squid • 22

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

Kingfish Carpaccio (gf) • 25

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

Antipasto Platter • 32

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

FROM THE OCEAN

Port Stephens Oysters (gf) House-made mignonette (half/doz) 24/39

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, capers, mint, ranch, salsa verde 35

Blue Swimmer Crab Spaghetti Crab bisque, confit cherry tomatoes, garlic, chilli, pangrattato..... 36

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 • 135

Australian crab, Port Stephens oysters, Australian prawns,
marinated octopus, cured kingfish, smoked salmon rillettes, lavosh



DELUXE SEAFOOD PLATTER (2-4 people) • 195

Whole lobster mornay, Australian crab, Port Stephens oysters,
Australian prawns, marinated octopus, cured kingfish, smoked salmon rillettes,
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

Add poached chicken breast +8

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) 30

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

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.

Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.

1% surcharge on all credit cards, AMEX incurs a 1.6% charge. 10% surcharge on public holidays.

Please order at the bar

WOODFIRED PIZZA

NAPOLI STYLE

Margherita (v) Napoli sauce, fior di latte, basil, extra virgin olive oil	22
Pepperoni Napoli sauce, fior di latte, pepperoni, olives, basil, extra virgin olive oil	25
Capricciosa Napoli sauce, fior di latte, double smoked ham, mushrooms, olives, artichoke, oregano.....	26
Spinach & Ricotta (v) Kale and basil pesto, fior di latte, ricotta, spinach, oregano, chilli, extra virgin olive oil, lemon	26
Prawn & Pancetta Napoli sauce, fior di latte, garlic prawns, pancetta, rocket, chilli, extra virgin olive oil.....	29

AUSSIE FAVOURITES

Supreme Napoli sauce, mozzarella, double smoked ham, pancetta, mushrooms, capsicum, olives, red onion.....	27
Meat Lovers BBQ sauce, mozzarella, pepperoni, double smoked ham, Italian pork sausage, pancetta	27
Ham & Pineapple Napoli sauce, mozzarella, double smoked ham, pineapple.....	24
Peri Peri Chicken Napoli sauce, mozzarella, marinated chicken, red onion, capsicum, peri peri sauce	27
Vegetarian (vg) Napoli sauce, vegan mozzarella, mushroom, capsicum, olives, rocket, red onion, extra virgin olive oil	25

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

Smoky BBQ Pork Ribs (half/full).....	44/58
Grilled on an open flame and basted in smoky barbecue glaze, chips, garden salad	
Roasted Chicken Breast	33
Roasted cauliflower, charred spring onion and basil salad, romesco sauce	
Roasted Lamb Rump (gf).....	34
Slow roasted capsicum, goats cheese, salsa verde, pine nuts	
Chicken Schnitzel.....	27
300g panko crumbed schnitzel, chips, gravy, garden salad	
Chicken Parmigiana.....	30
300g panko crumbed schnitzel, napolitano sauce and mozzarella, chips, garden salad	
Grilled Beef Burger	26
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

Wagyu Rump (300g)	36
Darling Downs, Marble Score 5+	
Scotch Fillet (300g)	44
Riverine, 100 day grain fed	

SIDES

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

SAUCES 3

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

KIDS

Chicken Nuggets & Chips	14
Fish & Chips	14
Spaghetti w Napoletana Sauce & Parmesan Cheese.....	14

DESSERT

Vanilla Panna Cotta	15
Roasted pineapple, mint, ginger crumble	
Soft Centered Chocolate Pudding	15
Mascarpone	