

To Share

Woodfired Garlic & Herb Flatbread (vg) • 14
Add cheese +5

Warm House Marinated Olives (vg, gf) • 10
Lemon, garlic, herbs

Kingfish Carpaccio (gf) • 28
Daikon, radish and cucumber salad, tobiko,
ginger, spiced yuzu dressing, sesame seeds

Crispy Fried Buttermilk Chicken Wings • 19
Ranch sauce

Salt & Pepper Squid • 26
Crispy chilli, shallots, spring onion,
garlic and lemon aioli

From the Field

Soba Noodle Salad • 29
Hot smoked salmon, cucumber, seaweed,
radish, mint, coriander, ginger and spring onion
dressing, sesame seeds

Vietnamese Chicken Salad (gf) • 29
Poached chicken, Asian slaw, cucumber,
crispy shallots, chilli, coriander, cashew nuts,
Asian herbs, Vietnamese dressing

Moroccan Salad (v) • 26
Roasted cauliflower, spinach, rocket, chickpea
falafel, tzatziki, mint, pickled radish, pomegranate,
eshallots, coriander, dukkah lemon dressing

Mushroom & Walnut Ragù (vg, gf) • 32
Penne pasta, mushroom, walnut,
tomatoes, pine nuts, basil

From the Ocean

Seafood Basket for 2

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

72

Chilled Seafood Platter

Balmain bugs, Port Stephens oysters,
Australian prawns, salmon ceviche, cured kingfish,
chilled marinated mussels, lavosh

129

Port Stephens Oysters (gf) House-made mignonette (half/doz)	32/58
400g Bucket of Fresh Australian Prawns (gf) Traditional cocktail sauce	42
Beer Battered Fish & Chips Tartare sauce, lemon cheeks	30
Blue Swimmer Crab Spaghetti Crab bisque, confit cherry tomatoes, garlic, chilli, pangrattato	38
Prawn Linguine Garlic, capers, zucchini ribbons, prawn oil, parsley.....	36
Crispy Skin Barramundi Fillet (gf) Almond puree, smoky cannellini bean and tomato salsa, olives, basil.....	39

Deluxe Seafood Platter

Serves 2-4 People

Whole lobster mornay, Balmain bugs, Port Stephens oysters,
Australian prawns, salmon ceviche, cured kingfish, chilled marinated mussels,
beer battered fish, salt and pepper squid, chips, garden salad

198

(v) vegetarian (vg) vegan (gf) gluten free

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. 5% surcharge on Sundays, 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.....	24
Pepperoni Napoli sauce, fior di latte, pepperoni, olives, basil, extra virgin olive oil.....	28
Truffle Mushroom (v) Garlic, fior di latte, mushrooms, truffle oil, ricotta, rocket.....	29
Spinach & Ricotta (v) Kale and basil pesto, fior di latte, ricotta, spinach, oregano, chilli, extra virgin olive oil, lemon.....	28
Prawn & Pancetta Napoli sauce, fior di latte, garlic prawns, pancetta, rocket, chilli, extra virgin olive oil.....	30

Aussie Favourites

Supreme Napoli sauce, mozzarella, double smoked ham, pancetta, mushrooms, capsicum, olives, red onion.....	29
Meat Lovers BBQ sauce, mozzarella, pepperoni, double smoked ham, Italian pork sausage, pancetta.....	29
Ham & Pineapple Napoli sauce, mozzarella, double smoked ham, pineapple.....	26
Peri Peri Chicken Napoli sauce, mozzarella, marinated chicken, red onion, capsicum, shallots, peri peri sauce.....	29
Frutti di Mare Napoli sauce, fior di latte, prawns, squid, mussels, fish, garlic, chilli, basil.....	30

Gluten free base +6

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)	46/60
Grilled on an open flame and basted in smoky barbecue glaze, chips, slaw	
Roasted Chicken Breast	36
Roasted cauliflower, charred spring onion and basil salad, romesco sauce	
Crispy Slow Cooked Lamb Shoulder	39
Barley, mint, watercress, purslane, baby cucumber, tzatziki, feta, almonds	
Chicken Schnitzel	29
300g panko crumbed schnitzel, chips, slaw, gravy	
Chicken Parmigiana	32
300g panko crumbed schnitzel, napoletana sauce and mozzarella, chips, slaw	
Grilled Beef Burger	28
American cheese, bacon, tomato, lettuce, pickles, onion, American sauce, chips	
Southern Fried Chicken Burger	28
American cheese, slaw, spicy mayo, pickles, chips	

From the Grill

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

Wagyu Rump (300g) Darling Downs, MB5+ • 40

Scotch Fillet (300g) Riverine, 100 day grain fed • 46

Sides

Chips (vg)	12
Crispy Baby Potatoes (v)	14
Feta oregano puree	
Steamed Asian Greens (v)	15
Mushroom soy and sesame dressing, toasted sesame seeds	
Garden Salad (vg, gf)	10
House-made vinaigrette	

Sauces +3

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

Kids

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

Dessert

White Chocolate & Raspberry Pannacotta	15
Pavlova, chantilly cream, fresh raspberries, raspberry coulis	
Soft Centered Chocolate Pudding	15
Mascarpone	