

## 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, shallots, 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

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

### 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. 10% surcharge on Sundays, 15% surcharge on public holidays.

Please order at the bar

# Woodfired Pizza

## Napoli Style

<b>Margherita (v)</b> Napoli sauce, fior di latte, basil, extra virgin olive oil.....	24
<b>Pepperoni</b> Napoli sauce, fior di latte, pepperoni, olives, basil, extra virgin olive oil.....	28
<b>Truffle Mushroom (v)</b> Garlic, fior di latte, mushrooms, truffle oil, ricotta, rocket .....	29
<b>Spinach &amp; Ricotta (v)</b> Kale and basil pesto, fior di latte, ricotta, spinach, oregano, chilli, extra virgin olive oil, lemon .....	28
<b>Prawn &amp; Pancetta</b> Napoli sauce, fior di latte, garlic prawns, pancetta, rocket, chilli, extra virgin olive oil .....	30

## Aussie Favourites

<b>Supreme</b> Napoli sauce, mozzarella, double smoked ham, pancetta, mushrooms, capsicum, olives, red onion .....	29
<b>Meat Lovers</b> BBQ sauce, mozzarella, pepperoni, double smoked ham, Italian pork sausage, pancetta .....	29
<b>Ham &amp; Pineapple</b> Napoli sauce, mozzarella, double smoked ham, pineapple.....	26
<b>Peri Peri Chicken</b> Napoli sauce, mozzarella, marinated chicken, red onion, capsicum, shallots, peri peri sauce .....	29
<b>Frutti di Mare</b> 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

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

## Sides

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

## 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

### Sauces +3

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

## Kids

<b>Chicken Nuggets &amp; Chips</b> .....	14
<b>Fish &amp; Chips</b> .....	14
<b>Spaghetti</b> .....	14
Napoletana Sauce & Parmesan Cheese	

## Dessert

<b>White Chocolate &amp; Raspberry Panna Cotta</b> .....	15
Pavlova, chantilly cream, fresh raspberries, raspberry coulis	
<b>Soft Centered Chocolate Pudding</b> .....	15
Mascarpone	