TO SHARE

Woodfired Garlic & Herb Flatbread (VG) Add cheese +5 15

Warm House Marinated Olives Lemon, garlic, herbs (VG, GF) 12

King Ora Salmon Carpaccio 30
Japanese radish and cucumber salad, spiced yuzu dressing (A)

Buffalo Wings House made buffalo sauce, ranch dressing 23

Salt & Pepper Squid Crispy chilli, shallots, spring onion, garlic and lemon aioli (I) 28

Prawn Rolls (2) 32
Toasted milk bun, shallots, celery, dill, tobiko roe, Japanese mayo (M)

SALADS

Vietnamese Chicken Salad 30
Poached chicken, Asian slaw, cucumber, crispy shallots, chilli, coriander, cashew nuts, Asian herbs, Vietnamese dressing (GF)

Moroccan Salad 28
Roasted cauliflower, spinach, rocket, chickpea falafel, tzatziki, mint, pickled radish, pomegranate, eshallots, coriander, dukkah lemon dressing (V)

Chicken Poke Bowl 30
Miso marinated chicken, brown rice, avocado, Japanese pickled vegetables, ramen egg, sesame dressing (GF)

FROM THE OCEAN

Deluxe Seafood Platter • 210

Serves 2-4 People

Whole lobster mornay, blue swimmer crab, Port Stephens oysters, Australian prawns, kingfish ceviche, cured kingfish, chilled marinated mussels, beer battered fish, salt and pepper squid, chips, garden salad (M)

Seafood Basket for 2
Beer battered fish, salt and pepper squid, panko crumbed prawns, chips, garden salad, lemon cheeks, garlic and lemon aioli, tartare (M)
75

Chilled Seafood Platter
Blue swimmer crab, Port Stephens oysters, Australian prawns, kingfish ceviche, cured kingfish, chilled marinated mussels, lavosh (M)
135

Port Stephens Oysters House-made mignonette (half/doz) (GF, A) 36/66

400g Bucket of Fresh Australian Prawns Traditional cocktail sauce (GF, A) 44

Beer Battered Fish & Chips Tartare sauce, lemon cheeks (I) 32

Blue Swimmer Crab Spaghetti
Crab bisque, confit cherry tomatoes, garlic, chilli, pangrattato (I) 40

Prawn Linguine Tomato, garlic, capers, parsley, rocket (I) 38

Crispy Skin Barramundi Fillet Lemon and garlic mash potato, confit tomatoes, capers, roasted fennel, crispy kale (GF, A) 40

WOODFIRED PIZZA

NAPOLI STYLE

Margherita • 26
Napoli sauce, fior di latte, basil, extra virgin olive oil (V)

Pepperoni • 30
Napoli sauce, fior di latte, pepperoni, olives, basil, extra virgin olive oil

Spinach & Ricotta • 29
Kale and basil pesto, fior di latte, ricotta, spinach, oregano, chilli, extra virgin olive oil, lemon (V)

Prawn & Pancetta • 32
Napoli sauce, fior di latte, garlic prawns, pancetta, rocket, chilli, extra virgin olive oil (I)

Gluten free base +6

AUSSIE FAVOURITES

Supreme • 30
Napoli sauce, mozzarella, double smoked ham, pancetta, mushrooms, capsicum, olives, red onion

Meat Lovers • 31
BBQ sauce, mozzarella, pepperoni, double smoked ham, Italian pork sausage, pancetta

Ham & Pineapple • 28
Napoli sauce, mozzarella, double smoked ham, pineapple

Peri Peri Chicken • 30
Napoli sauce, mozzarella, marinated chicken, red onion, capsicum, shallots, peri peri sauce

Spiced Lamb • 31
Napoli sauce, mozzarella, spinach, sweet and sour onions, pine nuts, tzatziki

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

THE GRILL

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

Wagyu Rump (300g) Darling Downs, MB5+ 44

Scotch Fillet (300g) Riverine, 100 day grain fed 49

Sauces +3
Gravy (GF), Pepper (GF), Mushroom (GF), Garlic & Lemon Aioli, Diane, Tartare, Cocktail (GF)

(V) VEGETARIAN (VG) VEGAN (GF) GLUTEN FREE (A) AUSTRALIAN (I) IMPORTED (M) MIXED

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

MAINS

Smoky BBQ Pork Ribs (half/full) 50/68
Basted in smoky barbecue glaze, chips, slaw

Chicken Schnitzel 31
300g panko crumbed schnitzel, chips, slaw, gravy

Roasted Chicken Breast 38
Roasted cauliflower, charred spring onion and basil salad, romesco sauce

Chicken Parmigiana 34
300g panko crumbed schnitzel, napoletana sauce and mozzarella, chips, slaw

SBCC Beef Burger 30
American cheese, bacon, tomato, lettuce, pickles, onion, American sauce, chips

Miso Glazed Eggplant 32
nashi pear, cucumber, tofu salad, yuzu dressing, sesame seeds,
toasted sesame sauce (VG, GF)

SIDES

Chips (VG) • 13

Crispy Baby Potatoes • 16
Feta oregano puree (V)

Steamed Asian Greens • 16
Mushroom soy and sesame dressing,
toasted sesame seeds (V)

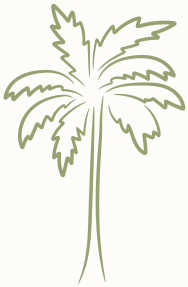
Garden Salad • 10
House-made vinaigrette (VG, GF)

KIDS

Chicken Nuggets & Chips 15

Fish & Chips (I) 15

Spaghetti Napoletana sauce & parmesan cheese 15



DESSERT

White Chocolate & Raspberry Panna Cotta • 16
Pavlova, chantilly cream, fresh raspberries, raspberry coulis

Soft Centered Chocolate Pudding • 16
Mascarpone