



Discover our pristine coast

Entrées

Vegetable Spring Rolls (v) Served with sweet chilli sauce		\$14
Chicken Satay With peanut and coriander sauce, served with grilled flatbread		\$22
Szechuan Calamari Calamari with Szechuan seasoning, chili aioli and lemon		\$18
Arancini Balls (v) 3 cheese arancini balls served with smoked tomato chutney		\$14
Tuna Sashimi Tuna with pickled ginger, wakame seaweed salad and soy dipping sauce		\$18
Grilled Scallops (gf) (df) Grilled scallops with sweet pepper salsa and petite salad	Entrée Main	\$18 \$36

Mains

Grilled Barramundi (gf) (df) Grilled barramundi with spiced mango salsa, broccolini, carrots and lemon and caper risotto	\$46
Macadamia Chicken (gf) Supreme cut macadamia chicken served with creamy mash, brandy sauce, cherry tomatoes and baby spinach	\$38
Peri Peri Chicken Burger Southern fried chicken with cheddar cheese, lettuce, tomato and grilled bacon on a locally baked brioche bun, served with chips and aioli	\$30

(v) Vegetarian (gf) Gluten Free (gfo) Gluten Free Option (df) Dairy Free

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Grilled Lamb Cutlets	\$40
Lamb cutlets served with Moroccan couscous, yoghurt dressing and seasonal vegetables	
Prawn & Chicken Penne Pasta	\$38
Australian wild caught prawns, chicken and penne pasta with creamy sauce, parmesan, baby leaves, cherry tomatoes and fresh chilli	
Confit Duck (gf) (df)	\$38
Slow cooked confit duck leg with Korean BBQ sauce, grilled seasonal vegetables and duck fat roasted potatoes, sesame seeds and crispy shallots	
Blue Cheese Potato Gnocchi (v)	\$32
Gnocchi with creamy blue cheese sauce, toasted walnuts, cherry tomatoes, baby leaves and cracked pepper	

From the Grill

Scotch Fillet (gf)	\$54
Cooked to your liking, served with borlotti beans, chorizo and your choice of seasonal vegetables or salad, and a choice of chips or mashed potato	
Sauce Selection: Peppercorn, mushroom or red wine jus	
Mixed Seafood Grill (gfo)	\$65
Scallops, Exmouth prawns, calamari, in-house smoked salmon, lemon, and cocktail sauce with a fresh garden salad and potato salad	

Salads

Moroccan Spiced Salad (v)	\$22
With apricots, almonds, couscous, seasonal leaves and citrus dressing	
Prawn & Chorizo Salad	\$28
Grilled prawns, chorizo, olives, sweet peppers, pickles, baby leaves and sweet chili dressing	
Spiced Roasted Jap Pumpkin (gf)	\$25
Spiced roasted Jap pumpkin, toasted almonds, baby spinach, semi-dried tomatoes, sweet peppers, goat's cheese and pepitas	

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Side Dishes

Cheesy Garlic Bread	\$9
Beer Battered Chips with Aioli	\$9
Seasonal Steamed Vegetables	\$9
Garden Salad	\$9

For the Little Ones

(12 years and under)

Chicken Nuggets & Chips	\$18
Served with an optional choice of salad or vegetables, and an ice cream dessert	
Fish & Chips	\$18
Served with an optional choice of salad or vegetables, and an ice cream dessert	
Cheesy Pasta	\$18
Served with an optional choice of salad or vegetables, and an ice cream dessert	

Desserts

Trio Gelato	\$12
3 refreshing, delicious scoops of flavoured gelato, fresh berries and house-made sweet mini biscuit	
Red Velvet Cake	\$12
Velvety soft, ultra moist layered cake served with ice cream, fresh berries and house made sweet mini biscuit	
Malibu Panna Cotta	\$12
Tropical coconut and rum flavoured panna cotta, fresh berries and house made sweet mini biscuit	
Crème Caramel	\$12
The classic silky smooth French custard and caramel dessert, served with fresh berries and house made sweet mini biscuit	
Passionfruit Brûlée	\$12
Decadent, irresistible crème brûlée infused with tangy passionfruit and topped with sugar crust, accompanied by fresh berries and house made sweet mini biscuit	

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