

STARTERS

Baccino Sourdough , EVO and Balsamic \$10
Duo of Dips & House-made Pickles | Toasted Sourdough \$16
Mixed Marinated Olives | Rosemary, Garlic, Chili and Olive Oil \$14

Sydney Rock Oysters (Minimum 4)

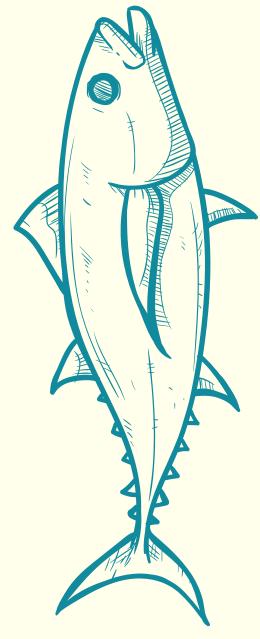
Natural | Lemon | Shallots vinegar
 Kilpatrick | Smoke BBQ Bacon & Worcestershire
 Mornay | Béchamel & Chives
 \$4.80
 \$4.80



Five Spiced Crispy Calamari | Pickled Celery & Watercress Salad | Garlic Aioli \$22
Roasted Butternut & Mozzarella Arancini | Marinated Goats Cheese | Spiced Toasted Seeds | Basil Pesto \$19
Chargrilled Baby Octopus | Grilled Chorizo | Red Peppers, | Picked Onion |
Red Wine Vinaigrette \$24
Garlic Prawns | Chili Caper & Garlic Mojo | Toasted Sourdough \$26
Ricotta Gnocchi \$52

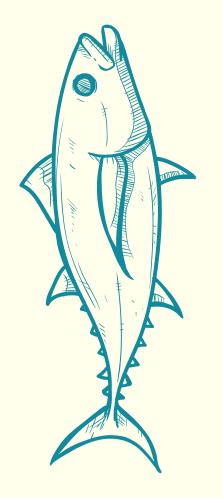
MAINS

Crispy skin Chicken Breast Sous vide and panfried	\$34
Wagyu Rump 250g mb 8/9 Jacks Creek – Chargrilled	\$39
Grass Fed Beef sirloin 300g MB 2 Southern Ranges – chargrilled	\$49
Deep Ocean whiting – Crumbed or battered	\$32
Barramundi Fillet Far North queensland – Panfried , crumbed or battered	\$38
Atlantic Salmon Tasmania Panfried	\$41
Market Fish of the day POA	
Add grilled prawns	\$11





DOCK SIDE RESTOBAR



SIDES

•	Twice cooked Crispy Chat potato. Parsley and garlic butter	\$14
•	Shoestring Fries w Garlic salt and aioli	\$12
•	Confit and roasted carrots, chilli honey, Cardamom, crushed macadamia	\$14
•	Steamed Seasonal Greens, lemon burnt butter, flaked almonds	\$15
•	Vine ripened tomato, pickled shallot, Marinated fetta, evo, aged balsamic	\$15
•	Tossed leaf salad, Tomato, cucumber, red onion, Red wine Vinaigrette	\$15
	Reer Rattered onion Rings Chilli salt Garlic aioli	\$13

SAUCES \$3

- Red Wine Jus
- Yoghurt Tartare
- Srilankan Coconut curry
- Citrus and chive butter sauce
- Roasted Garlic Aioli
- Parsley, Roasted Garlic and Butter
- Smokey Bbq Glaze
- Tomato Kasundi

DESSERTS \$15

- Date and caramel pudding, Walnut Praline, Vanilla ice cream, butterscotch sauce
- Coconut and lime panna cotta, Strawberry compote, Shortbread crumbs
- Spiced Orange and Almond Cake, Sour cream mousse, Candied orange, Toasted almond