

SCALLOPS / OYSTERS

SMOKY BAY OYSTER natural (gf) | 5.5 ea

SMOKY BAY OYSTER kilpatrick (gf) | 5.5 ea

ABROLHOS ISLAND SCALLOP choo chee, coriander (gf) | 8ea

SMALL PLATES

SOURDOUGH, black garlic butter, smoked salt (v) | 10

HOUSE MARINATED OLIVES orange, chilli, thyme, garlic (gf) (ve) | 10

SALUMI daily selection of cured meat | POA

HOUSE MADE DIPS (2) charred ciabatta (v) | 18

SALT & VINEGAR ONION RINGS (ve) | 14

FRIES aioli, prosciutto salt | 12

FRIED SALT & PEPPER WHITEBAIT aioli, smoked salt | 13

ROASTED CAPSICUM ARANCINI romesco, hazelnut, fetta (veo) | 20

CRISPY FRIED CHICKEN WINGS bulgogi sauce, sesame, coriander | 16

SALT & PEPPER SQUID aioli, lemon | 18

WAKAMI CURED ATLANTIC SALMON pink pepper cream, pickled onion, sesame, chive oil, caviar (gf) | 25

SMOKED PORK BELLY coconut dressing, bean shoots, fresh herbs (gfo) | 23

DUCK LIVER PATE toasted brioche, raspberry gastrique, pickles | 22

LAMB CROQUETTE (3) green pea puree, asparagus, peppered puff pastry | 21

MAINS PLATES

REUBEN pastrami, pickles, sauerkraut, provolone, russian dressing, fries | 29

BBQ MARINATED STEAK SANDWICH chimichurri, bacon, lettuce, tomato, provolone, aioli, turkish bun, fries | 29

ENJOY WITH A PINT OF HEINEKEN +10 

WAGYU & CHORIZO BURGER chimichurri, aioli, bacon, lettuce, tomato, american cheese, brioche bun, fries | 29

GREEN GODDESS SALAD lettuce, cucumber, spring onion, mint, chives, pepita, avocado dressing (gfo) (v) | 21
> add chicken | 7

PAN FRIED PORK SCHNITZEL fries, green goddess salad | 29

HOUSE CRUMBED SOUTH AUSTRALIAN FLAKE fries, salad, aioli | 29

200GM STOCKYARD MB 6-7 WAGYU RUMP (gf) served on our famous Stonegrill, corn rib, miso butter | 46



(GF) GLUTEN FREE (V) VEGETARIAN (VE) VEGAN (O) OPTION AVAILABLE

1.1% SURCHARGE APPLIES ON ALL CARD TRANSACTIONS

BAR Menu

FULL VERANDAH DINING MENU ALSO AVAILABLE.
SEE OUR FRIENDLY STAFF.



TERRAZZA PIZZERIA

> ADD gluten free 9" base + 4

PLEASE NOTE, PIZZAS ARE SERVED & PREPARED FROM OUR WOOD OVEN & MAY ARRIVE AT VARYING TIMES.

MARGHERITA 18 22
tomato, bocconcini & basil (v)

FUNGI 21 25
swiss, shiitake, oyster, enoki mushrooms, sage, marinated goats cheese (v)

PRAWN & LEMON JAM 22 26
parmesan cream, spinach, dill

SAUSAGE & CHORIZO 24 29
mozzarella, chorizo, pork sausage, Spanish onion, roasted capsicum, kalamata olives

CHICKEN & BACON 23 26
smoked chicken, bacon, Spanish onion, capsicum, pineapple, jalapenos

THE LOT 24 29
ham, salami, bacon, mushroom, kalamata olives, roasted capsicum, spanish onion, mozzarella, napolitana sauce

MEATLOVERS 24 29
chicken, pepperoni, salami, bacon, napolitana sauce, cheese, drizzled bbq sauce

CHEESE PLATE

local and international cheeses (three), lavosh, fig gel, fresh strawberries (v) | 26

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