

SAND & WOOD

TO START

Oysters - ½ Dozen / Full Dozen (GF, DF, I) 32.00/58.00

New Zealand Oysters with choice of finger lime mignonette OR Native Lime & Jalapeno Granita

Bruschetta (V, GFO) 19.00

Toasted Ciabatta with diced tomatoes, red onion, kalamata olives, basil, feta & balsamic reduction

Salt & Pepper Calamari (DF, A) 22.00

Served with pepper berry aioli & a lemon wedge

Karaage Chicken 22.00

Tossed in Korean BBQ, sesame and spring onion

Chicken Wings (12) (GFO) 26.00

Tossed in your choice of Buffalo or BBQ served with herbed aioli

Hummus (GFO, VG) 20.00

Dukkah, crispy chickpeas, paprika and flatbread. (Add extra Flatbread +\$4)

Chips (V) 14.00

Crispy chips served with tomato sauce & aioli

KIDS MEALS

Mac and Cheese 13.00

Crumbed Chicken Tenders , Chips & Salad 15.00

Battered Fish & Chips with Salad (A) 15.00

Grilled Chicken Breast, Chips & Salad 15.00

GFO Gluten Free Option | **GF** Gluten Free |
DF Dairy Free | **V** Vegetarian | **VG** Vegan |
VGO Vegan Option

Seafood: **A** Australian | **I** Imported | **M** Mixed

SALADS

Pork Belly Salad (GFO) 26.00

Pork belly bowl with vermicelli noodles, cucumber, cherry tomatoes & Japanese Wafu dressing

Wine pairing: Robert Oatley Riesling

Flaky Salmon Salad (A, GF) 29.00

Flakes of house smoked salmon with mixed greens, cherry tomatoes, red onion, pickled radish & a tangy lemon dressing

Wine pairing: Ara Singe Estate Sauvignon Blanc

Pumpkin Power Salad (VGO, GF) 24.00

(Add halloumi \$8, chicken \$8 or smoked salmon \$12)

Roast pumpkin with mixed greens, quinoa, pepitas, pine nuts, feta, poached pear & lemon dressing

BURGERS + SANDWICHES

Steak Sandwich (GFO) 32.00

150g Sirloin Steak, cos lettuce, tomato, cheese, caramelised onion, bacon, beetroot, smoky BBQ sauce & aioli on ciabatta bread, with fries

Wine pairing: Mitolo Jester Grenache

Wagyu Beef Burger (GFO) 32.00

150g Wagyu beef patty, bacon, cheese, lettuce, tomato, beetroot, caramlised onion, & special burger sauce on a milk bun, with fries

Wine pairing: Mitolo Jester Grenache

Fried Chicken Burger 30.00

Marinated Chicken breast, bacon, cos lettuce, tomato & herbed aioli on a milk bun, with fries

Wine pairing: Bremerton Vermentino

Vegan Burger (VG) 30.00

Fried kale, chickpea & carrot pattie, tomato, cos lettuce, beetroot, avocado & vegan aioli on a vegan bun, with fries

Note: When ordering, please inform our team if you have any dietary requirements.

A BIT MORE SUBSTANTIAL

Beer Battered Fish & Chips (A) 32.00

Great Northern Battered Red Snapper fillet served with chips, tartare sauce, lemon & a side of salad

Wine pairing: Aurelia Prosecco

Nachos VO – beans only (GF) 28.00

Corn Chips topped with traditional beef OR bean with cheese sauce, sour cream, guacamole, jalapenos & green onion

Steak n Fries 39.00

250gm Sirloin Steak served with chips and pepper gravy

Wine pairing: Robert Oatley Cabernet Sauvignon

Vegan Vegetable Curry (GFO, VG) 29.00

Yellow vegetable curry with chickpeas & mixed vegetables. Served with rice & poppadoms

Wine pairing: Wildflower Pinot Grigio

Extras

Side of Salad 6.00

Gravy 3.00

Peppercorn Sauce 3.00

DESSERTS

Burnt Honey Pannacotta (GF) 18.00

Served with a berry coulis, macadamia crumble and mint

Mud cake (GFO) 18.00

Chocolate mud cake, cream, coulis & fresh berries

Cheesecake of the day 18.00

Cream, coulis & fresh berries

Trio of sorbet (GF, VG) 18.00

Raspberry, lemon, mango sorbets, fresh berries & mint

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DINNER ONLY

Available 5:30pm–8:30pm

Braised Lamb Shanks (GF) 44.00

Braised lamb shanks in tomato ragu, served with creamy mash potato and crispy basil

Wine pairing: Four in Hand Shiraz

300gm Ribeye (GF) 49.00

300g Ribeye Fillet served with creamy mash potato, broccolini, buttered char-grilled corn cob & red wine jus

Wine pairing: Robert Oatley Cabernet Sauvignon

Salmon (GF, A) 45.00

Oven-baked Tasmanian Salmon with a warm potato salad, blistered cherry tomatoes, broccolini and herbed hollandaise

Wine pairing: Bimbadgen Semillon

PASTA

Available 5:30pm–8:30pm

Bolognese (GFO) 30.00

Rich, slow cooked beef and tomato ragu, parmesan, basil & fettucine

Wine pairing: Ricasoli Barone Chianti

Carbonara (GFO) 30.00

Bacon, garlic, white wine, parmesan, cream & fettucine

Wine pairing: Ara Single Estate Pinot Noir

Prawn Pasta (GFO, A) 38.00

Sautéed prawns, garlic, chilli, cherry tomatoes, white wine, cream & fettucine

Wine pairing: Bremerton Vermentino

Pumpkin Gnocchi (V) 32.00

Pumpkin purée, brown butter, sage, parmesan & pine nuts

Wine pairing: Wicks Estate Chardonnay

DISCLAIMER: Whilst we take great care in catering for all dietary requirements and the elimination of allergens, we and our suppliers utilise machinery and facilities that may handle various allergens. As a result, we are not able to guarantee the complete absence of allergens in our foods and beverages.

For further information, please ask your friendly service attendant.