

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) 18.50

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

Prawn Platter (14 prawns) (A) 39.00

Australian Tiger Prawns served with cocktail sauce & lemon.

Salt & Pepper Calamari (DF, A) 20.00

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) 18.00

Dukkah, crispy chickpeas, paprika and flatbread.

Chips (V) 14.00

Crispy chips served with tomato sauce & aioli.

Wedges (VGO) 16.00

Served with sour cream and sweet chilli.

KIDS MEALS

Mac and Cheese 12.00

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

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

SALADS

Pork Belly Salad 24.00

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

Wine pairing: Robert Oatley Riesling

Flaky Salmon Salad (A) 26.00

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) 22.00

(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 28.00

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

Wine pairing: Hidden Sea Shiraz

Wagyu Beef Burger 28.00

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

Wine pairing: Rymill Yearling Cabernet Sauvignon

Fried Chicken Burger 28.00

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

Wine pairing: Young Poets Sauvignon Blanc

Vegan Burger (VG) 28.00

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

DISCLAIMER: Whilst we take great care in catering for all dietary requirements and the elimination of allergens, we as well as 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. A SURCHARGE APPLIES TO ALL PAYMENTS MADE BY CREDIT CARD.

A BIT MORE SUBSTANTIAL

Beer Battered Fish & Chips (A) 30.00

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) 27.00

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

Chicken Schnitzel 30.00

Panko crumbed Chicken Breast served with chips, salad and gravy. (Make it a Parmi +\$4)

Steak n Fries (GF) 38.00

250gm Sirloin Steak served with chips and pepper gravy

Wine pairing: Robert Oatley Cabernet Sauvignon

Vegan Vegetable Curry (GF, VG) 28.50

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

Wine pairing: Wildflower Pinot Grigio

DESSERTS

Burnt Honey Pannacotta 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 18.00

Raspberry, lemon, mango sorbets, fresh berries & mint

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DINNER ONLY

Available 5:30pm–9:00pm

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) 46.00

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) 40.00

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

Wine pairing: The Lane Sauvignon Blanc

PASTA

Available 5:30pm–9:00pm

Bolognese 28.00

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

Wine pairing: Ricasoli Barone Chianti

Carbonara 28.00

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

Wine pairing: Ara Single Estate Pinot Noir

Prawn Pasta (A) 36.00

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

Wine pairing: Wicks Estate Chardonnay

Pumpkin Gnocchi (V) 30.00

Pumpkin puree, brown butter, sage, parmesan & pine nuts.

Wine pairing: Wicks Estate Chardonnay

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