

SAND & WOOD

TO START

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| Soup of the Day Please ask our team for the soup of the day. | 18.00 |
| Bruschetta Toasted baguette with cherry tomatoes, red onion, basil, feta & a balsamic reduction. | 18.50 |
| Prawn Platter (14 prawns) Served with cocktail sauce & lemon. | 39.00 |
| Salt & Pepper Calamari GFO/DFO Served with pepper berry aioli & a lemon wedge. | 19.00 |
| Karaage Chicken Tossed in Korean BBQ, sesame and spring onion | 20.00 |
| Duck Spring Rolls (4) Served with hoisin sauce. | 17.00 |
| Vegetable Spring Rolls (4) VGO Served with sweet chilli sauce. | 16.00 |
| Hummus Dukkah, crispy chickpeas, paprika and a flatbread. | 20.00 |
| Chips VO Crispy chips served with tomato sauce & aioli. | 14.00 |
| Wedges VO Served with sour cream and sweet chilli. | 16.00 |

GFO: Gluten Free Option available on request

DFO: Dairy Free Option available on request

VGO: Vegan Option available on request

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

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.

SALADS

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| Pork Belly Salad Pork belly bowl with vermicelli noodles, cucumber, cherry tomatoes & Japanese dressing. <i>Wine pairing: Robert Oatley Riesling</i> | 24.00 |
| Flaky Salmon Salad Flakes of house smoked salmon with mixed greens, cherry tomatoes, red onion, pickled radish & a tangy lemon dressing. <i>Wine pairing: Ara Singe Estate Sauvignon Blanc</i> | 26.00 |
| Pumpkin Power Salad VGO (Add halloumi \$8, chicken \$8 or smoked salmon \$12) Roast pumpkin with mixed greens, quinoa, pepitas, pine nuts, feta, poached pear & lemon dressing. | 22.00 |

BURGERS + SANDWICHES

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| Steak Sandwich 150g ribeye steak, cos lettuce, tomato, cheese, caramelised onion, smoky BBQ sauce & aioli on ciabatta bread & served with fries. <i>Wine pairing: Hidden Sea Shiraz</i> | 28.00 |
| Wagyu Beef Burger 150g Wagyu beef patty, bacon, cheese, lettuce, tomato, beetroot, caramlised onion, & special burger sauce on a milk bun & served with fries. <i>Wine pairing: Rymill Yearling Cabernet Sauvignon</i> | 28.00 |
| Pulled Pork Burger Slow cooked BBQ pulled pork with crispy coleslaw, pickle relish & chipotle BBQ sauce on a toasted milk bun & served with fries. <i>Wine pairing: Hidden Sea Shiraz</i> | 28.00 |
| Chicken BLT Grilled chicken, bacon, cos lettuce, tomato & aioli on ciabatta bread & served with fries. <i>Wine pairing: Young Poets Sauvignon Blanc</i> | 28.00 |
| Vegan Burger VO Fried kale, chickpea & carrot pattie, tomato, cos lettuce, beetroot, avocado & vegan aioli on a vegan bun & served with fries. | 28.00 |

A BIT MORE SUBSTANTIAL

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| Fish & Chips Battered barramundi served with chips, tartare sauce, lemon & a side of salad. <i>Wine pairing: Aurelia Prosecco</i> | 29.00 |
| Nachos VO - beans only Traditional beef or bean nachos topped with cheese, salsa, sour cream, jalapenos & green onion. | 27.00 |
| Chicken Schnitzel Chicken breast coated in panko breadcrumbs and cooked to perfection served with chips, salad and gravy. (Make it a Parmigiano +\$4) | 30.00 |
| Vegan Vegetable Curry Yellow vegetable curry with chickpeas & mixed vegetables. Served with rice & poppadoms. <i>Wine pairing: Wildflower Pinot Grigio</i> | 28.50 |

KIDS MEALS

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| Mac and Cheese | 12.00 |
| Crumbed Chicken Tenders , Chips & Salad | 15.00 |
| Battered Fish & Chips with Salad | 15.00 |
| Grilled Chicken Breast, Chips & Salad | 15.00 |

DESSERTS

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| Burnt Honey Pannacotta Served with a berry coulis, macadamia crumble and mint. | 18.00 |
| Mud cake GFO Chocolate mud cake, cream, coulis & fresh berries | 18.00 |
| Cheesecake of the day Cream, coulis & fresh berries | 18.00 |
| Trio of sorbet Raspberry, lemon, mango sorbets, fresh berries & mint | 18.00 |

DINNER ONLY

Available 5:30pm-9:00pm

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| Braised Lamb Shanks GFO Braised lamb shanks in tomato ragu, served with creamy mash potato and basil. <i>Wine pairing: Four in Hand Shiraz</i> | 44.00 |
| Rib Fillet 300g rib fillet served with creamy mash potato, broccolini, buttered char-grilled corn cob & red wine jus. <i>Wine pairing: Robert Oatley Cabernet Sauvignon</i> | 46.00 |
| Pork Rib Smoky BBQ pork ribs served with a side of chips and crispy coleslaw. <i>Wine pairing: Hentley Farm Villain & Vixen Shiraz</i> | 40.00 |
| Salmon GFO Oven-baked salmon with a warm potato salad, blistered cherry tomato, broccolini and herbed hollandaise. <i>Wine pairing: The Lane Sauvignon Blanc</i> | 40.00 |

PASTA

Available 5:30pm-9:00pm

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| Bolognese Rich, slow cooked beef and tomato ragu, parmesan, basil & fettucine <i>Wine pairing: Ricasoli Barone Chianti</i> | 28.00 |
| Carbonara Bacon, garlic, white wine, parmesan, cream & fettucine. <i>Wine pairing: Ara Single Estate Pinot Noir</i> | 28.00 |
| Prawn Pasta Sautéed prawns, fresh garlic, chilli, cherry tomatoes cream, parsley & fettucine. <i>Wine pairing: Wicks Estate Chardonnay</i> | 36.00 |
| Pumpkin Gnocchi Pumpkin, brown butter, sage, parmesan & pine nuts. <i>Wine pairing: Wicks Estate Chardonnay</i> | 30.00 |

Lunch from 11:00am - 4:00pm
Dinner from 5:30pm - 9:00pm