

## ENTRÉE

Garlic & thyme ciabatta bread.....\$9

House-made dips with ciabatta bread.....\$14

★ Australian Scallops with gremolata butter  
1/2 dozen.....\$18  
dozen.....\$32

Boston Bay Mussels in a tomato and chilli broth with ciabatta bread.....\$16

★ Salt & Pepper Squid with Thai salad, cashews & nam jim dressing.....\$16

Sweet Potato Gnocchi with baby spinach, cherry tomato, cashew  
& basil pesto.....\$16

## MAINS

Coopers Sparkling Battered (or grilled GF) Streaky Bay King George Whiting  
with chips & Salad.....\$36

Coopers Sparkling Battered (or grilled GF) SA Flathead  
with chips & salad.....\$32

★ Salt & Pepper Squid  
with Thai salad, cashews & nam jim dressing.....\$26

Sweet Potato Gnocchi  
with baby spinach, cherry tomato, cashew & basil pesto.....\$26

★ Sri Lankan Seafood Curry (SA mussels, Prawns & Flathead)  
with coconut rice.....\$28

★ Chicken Breast with Bocconcini and Prosciutto  
on herb chat potatoes, greens, white wine & leek sauce.....\$28

★ Wakefield Grange Rib Eye Fillet  
on potato gratin with sautéed mushrooms, onion jam & port jus.....\$36

SA Peninsula Seafood Platter (please ask waiting staff)  
for one.....\$48

for two.....\$90



## SIDES

★ Seasonal vegetables.....\$9.5

★ Greek salad.....\$9.5

★ Fried chat potatoes with rosemary salt.....\$9.5

## DESSERT

★ Poached Apple & Pears with vanilla anglaise & almond brittle.....\$14

Tia Maria Chocolate Pudding with salted caramel ice cream.....\$14

★ Plum & Almond Tarte Tartin with blueberries & Fleurieu jersey cream.....\$14

## AFFOGATO

★ Vanilla ice cream with a shot of espresso.....\$9

Vanilla ice cream with a shot of espresso & choice of liqueur.....\$15

{ Baileys  
Kahlua  
Tia Maria  
Drambuie  
Cointreau  
Frangelico

★ Denotes Gluten Free

10% Surcharge Applies for Food & Beverages on Public Holidays