

Lunch

To Share

PIER CHARCUTERIE BOARD

cured and smoked meats, pickled vegetables, chutney, olives

\$25

WARMED KALAMATA OLIVES

danish feta

\$9

CHORIZO

pepperonata, grilled sourdough

\$14

DUO OF CHEFS DIPS

toasted pane

\$12

CRISPY WINGS

chili jam glaze

\$14

CHEESES

40gm serves, lavosh, fresh pear, chutney

2 cheeses \$18

3 cheeses \$25

Light Lunch

PULLED PORK BURGER

brioche, chipotle slaw, lettuce

\$19

STEAK SANDWICH

lettuce, tomato, caramelised onion, tasty cheese, malt sauce, fries and aioli

\$19

CHICKEN SANDWICH

bacon, rocket, bush tomato chutney, aioli, fries

\$19

SALAD OF SPINACH

avocado, grilled asparagus, roast beetroot, candied walnuts

\$18

add chicken or cured salmon or hot smoked salmon

\$5

Sides

Each \$7

French Fries with Aioli
Green Beans, preserved lemon and almonds
Creamed Potato
Roasted Beetroot Salad, candied walnuts

\$7

Entree

ASIAN SPICED CALAMARI
dressed wombok and green papaya salad

\$16/27

STUFFED ZUCCHINI FLOWERS
cauliflower tapenade, beetroot, labna, white bean, black olive

\$18/28

JAMON
heirloom cherry tomatoes, danish feta and sourdough crisps

\$16

HOUSE HOT SMOKED SALMON
watercress, orange, goats curd, pickled beetroot

\$16

Mains

FREE RANGE CHICKEN BREAST
baby beetroot, grilled squash, green beans, bread sauce

\$27

MISO GLAZED LAMB SHOULDER
mushy peas, honey carrots, shitake jus, wasabi mayo

\$29

FISH OF THE DAY
white bean, edamame and chorizo fricasse, capsicum coulis, lemon oil

\$29

BRAISED BEEF CHEEKS
creamy mash, broccolini, roast field mushroom, malt sauce

\$26

RISOTTO PRIMAVERA
asparagus, peas, preserved lemon

\$24

BEEF SHORT RIB
chilli caramel, paw paw salad, jasmine rice

\$27

TEA SMOKED DUCK LEG
braised red cabbage, green beans, orange & sesame salad

\$27

Dessert

Each \$11

Malt Brownie, salted caramel, peanut brittle and chocolate textures

Mango and Lime Creme Brulee, coconut delight

Blueberry Tart, italian meringue and rosewater gel