

## **The Beginning (starters)**

### **Soup of the day**

13.9

### **Thai style fish cakes**

Authentic salad and dipping sauce

16.9/25.9

### **½ Shell Sea Scallops (5)(gf)**

Grilled in their shells with ginger and shallots

17.9

### **Tuross Rock Oysters NSW South Coast (gf)**

Natural w/ lemon, or Kilpatrick w/ bacon, or Lime & sweet Chilli Dressing

18.9 Half doz (6)

### **Ocean Taste Plate**

Trio of lemon lime oysters, grilled sea scallops and Cajun king prawns

19.9

### **Salt and Pepper King Prawns**

Served on tomato chilli chutney with jasmine rice

16.9/25.9

### **Cajun Spiced Calamari**

Sprout salad with coriander and lemon/lime mayo

E18.9 / 25.9

### **Warm Pumpkin and Pear salad(v gf)**

with macadamias and cider dressing

15.9

## **The Middle (mains)**

### **The Fish - Seafood (changes with the market)**

#### **Beer Battered Flathead**

With chunky chips, side salad and house made lemon mayo

24.9

#### **Butternut Pumpkin and leek Tart (v)**

Finished with baby spinach, parmesan, ricotta crumble baked and dressed with rocket & vingarett

25.9

#### **Char Grilled Grain Fed Chicken (gf)**

Breast over jasmine rice, Semi dried tomato and crab meat sauce

26.9

#### **Seafood Curry**

Sea scallops, prawns, mussels, and today's fresh fish mounted on jasmine rice with pappadums

28.9

#### **Market Fresh Fish of the day see Black board**

28.9

#### **Crisp skin Whole Baby Barra**

Fried and served on steamed bokchoy and topped with crunchy noodle salad

31.9

#### **King Rib Steak**

Topped with green peppercorn red wine sauce on pumpkin mash and sweet potato crisps

31.9

#### **Seafood Platter For 2**

Only today's fresh seafood selected by head chef Ben you won't be disappointed

includes half lobster each person

135.0 ( extra people 66.9)

## Degustation set menu

### 4 courses

Trio of Tuross rock oysters 3 ways / recommended Janz non-vintage bubbles Tas  
Warm pumpkin, king Prawn salad with rocket, macadamias & cider dressing / Lake View estate Semillon ACT  
Grilled market fresh fish on steamed Asian greens with chilli lime glaze / Twin Islands Sav Blanc NZ  
Violet Crumble Parfait fresh strawberries / Heggies Botrytis Riesling SA  
66.9pp / 96.9pp with wine

## Sides

Baked Italian bread w/ sage butter 5.5  
Toasted Turkish bread w/ garlic butter 5.5  
Steamed Asian greens vegetables w/ soy 8.9  
Rocket, parmesan, tomato salad w/ garlic olive oil 8.9  
Chunky style chips w/ spicy tomato sc 8.9

## The End (dessert)

### Affogato

Shot of short black served with vanilla ice cream and biscotti  
7.9

### Duo of Gelato

Served in glass with coulis and fresh fruit  
9.9

### Lemon Citrus Tart

Served with fresh passionfruit and ice cream  
10.9

### Violet crumble Parfait

Served on chocolate sauce with shaved chocolate and strawberries  
12.9

### Chocolate French Toast

Topped with boysenberry ice cream  
13.9