

Grilled Beef Burger w/ crispy bacon, guacamole, ricardoe's tomatoes, home-made smokey tomato relish on a toasted damper bun with beer battered chips	19
Blue Swimmer Crab Linguini garlic, roasted chilli, parsley and pangrattato	23
Pork Belly and Seared Scallops nuoc cham dressing and Asian salad	21
Tempura Eastern King Prawns and vegetables with nahm jim	24
Roast Butternut Pumpkin and Haloumi Salad w/ beetroot, eschallot, cherry tomatoes, avocado, pine nuts, saladini and pan-fried haloumi cheese	18
add free range chicken breast :	23
Semolina and Cumin Crusted Duck and Pickled Mango Salad sweet and sour glaze, crispy shallots	20
Fish and Chips fish fillets in tempura batter, shoestring fries, salad and freshly made tartar sauce Note: We only use "tick" approved oil or oils with less than 1% trans	market
Sea Dweller of the Day the Chef creates this using only the freshest catch of the season complemented by the freshest in local produce (ask your waiter for further details)	market
Salt and Pepper Squid tossed with garlic chips, fresh chilli & fresh coriander on a bed of baby rocket	19 / 30
Pumpkin, Chickpea and Garam Masala Tart lime paneer, raita, red chutney and fresh coriander	26
Free Range Chicken Breast roast capsicum and ricotta mash, curried aioli, tomato and coconut chutney, seasonal veg and lemon EVOO to finish	32
Hiramasa Kingfish five spiced cauliflower and desiree hash, baby spinach, asian herb salad, omani lime infused yellow curry	35
Roasted Duck Breast parsnip and polenta mash, sour and bing cherry reduction, rocket, pear and hazelnut salad finished with a truffle vinaigrette	35
Tasmanian Aged Sirloin Steak 250gm thick-cut chips, seasonal veg, finished with a wasabi & shitake butter and crispy leek.	36

Sides

Rocket Salad with walnuts, pear, gorgonzola and verjuice dressing	11
Freshly made Bread with Roasted Chilli and Pecorino Pepate infused Little General EVO	8
Shoestring Fries	7