

Breakfast

7 am until 11.30 am

Three egg omelette served with toast and a choice of

Locally smoked salmon \$22

Locally smoked blue fin tuna \$23

Blue Swimmer crab meat \$21

Egg benedict two poached eggs on an English muffin with Hollandaise sauce and your choice of

Locally smoked tuna \$20

Locally smoked salmon \$19

Ham \$16

Flathead and eggs grilled flathead with poached eggs and chives, served on toasted house made soda bread \$22

Bacon and eggs

Eggs your way poached, fried or scrambled served with bacon and grilled tomato on toasted sour dough \$17

Crab n crumpets

a very mild spicy Blue Swimmer crab and cheese mix, melted over crumpets with wilted baby spinach and finished with two poached eggs \$21

Blue fin tuna on toast blue fin tuna with sliced Roma tomatoes on toasted sour dough drizzled with salsa verde \$22

Extras

Bacon \$5

Avocado \$4

Mushrooms \$3

Spinach \$3

Tomato \$3

Mains

11.30 am until 2.30 pm & 5pm until 8.30 pm

- Chilli mussel pot** **\$25**
slow roasted chorizo with baby spinach, chilli and tomato sauce served with toasted sour dough
- Salt and pepper squid** **\$25**
served with fries, tartare sauce and Greek salad
- Maple glazed Bluefin tuna** **\$30**
with pear and potato salad
- King George Whiting** **\$30**
your choice of grilled, battered or crumbed served with fries, tartare sauce and Greek salad
- Blue Swimmer crab risotto** **\$32**
roasted cherry tomatoes, spring onion and prosciutto chips with rocket, through a rose sauce with lemon and fried basil
- Sous vide chicken breast** **\$33**
on risotto of rosemary, thyme and baby spinach with a port glaze
- 250g beef fillet** **\$36**
on duckfat kipfler potatoes with a saffron and tarragon aioli, red wine jus and spec chips
Add garlic Southern King Prawns **POA**
- King Prawn and Blue swimmer crab linguine** **\$35**
King prawns, blue swimmer crab and Danish fetta cooked in rich tomato sauce with hint of chilli and vodka
- Fettuccine marinara** **\$30**
Local mussels, market fish, octopus king prawns and calamari tossed in rich tomato sauce
- Spicy seafood curry** **\$28**
Packed with prawns, market fish and mussels cooked in authentic spices served with aromatic rice
- Battered Nannygai Fillet** **\$28**
Asahi dark battered Nannygai Fillet served with chips, salad, kewpie and lemon