

Mains

Whole King George Whiting	\$40
<i>Whole baked King George Whiting with local king prawns and crab meat filling with a side of roast pumpkin and pickled fennel</i>	
Chilli mussel pot	\$25
<i>slow roasted chorizo with baby spinach, chilli and tomato sauce served with toasted sour dough</i>	
Salt and pepper squid	\$25
<i>served with fries, tartare sauce and Greek salad</i>	
Maple glazed Bluefin tuna	\$30
<i>With pear and potato salad</i>	
King George Whiting	\$30
<i>Your choice of grilled, battered or crumbed served with fries, tartare sauce and Greek salad</i>	
Blue Swimmer crab risotto	\$32
<i>Roasted cherry tomatoes, spring onion and prosciutto chips with rocket, through a rose sauce with lemon and fried basil</i>	
Beef Curry	\$28
<i>Beef cooked in rich aromatic spice served with Basmati rice</i>	
King Prawn and Blue swimmer crab linguine	\$35
<i>King prawns, blue swimmer crab and Danish fetta cooked in rich tomato sauce with hint of chilli and vodka</i>	
Fettuccine marinara	\$30
<i>Local mussels, market fish, octopus king prawns and calamari tossed in rich tomato sauce</i>	
Spicy seafood curry	\$28
<i>Packed with prawns, market fish and mussels cooked in authentic spices served with Basmati rice</i>	
Chicken Curry	\$28
<i>Marinated Thigh fillet cooked in rich aromatic spices served with Basmati rice</i>	
Southern King Prawn Curry	\$32
<i>King prawns cooked in rich aromatic spice served with aromatic rice</i>	
Battered Nannygai Fillet	\$28
<i>Asahi dark battered Nannygai Fillet served with chips, salad, kewpie and lemon</i>	
Squid ink pasta	\$28
<i>Squid ink spaghetti with hot smoked fish topped with lemon herb & chilli</i>	