

Mains

- Whole King George Whiting (gf)** **\$44**
Whole baked King george whiting with local king prawn and crab meat filling topped with cheese and side of roast pumpkin and pickled fennel salad
- Pan-Seared Atlantic Salmon (gf)** **\$30**
Honey chilli roasted seasonal vegies & lemon garlic cream
- Chilli Mussel Pot** **\$28**
Slow roasted chorizo with baby spinach, chilli and tomato sauce served with garlic focaccia bread
- Egyptian Dukkah Crumbed Flathead** **\$35**
Tangy apple walnut salad & maple aioli
- Local Salt and Pepper Calamari (gf)** **\$36**
served with fries, tartare sauce and greek salad
- Maple & Sesame Glazed Bluefin Tuna (gf)** **\$38**
With pear and duck fat potato salad
- Spencer Gulf Coconut Prawns** **\$36**
Local prawns in shredded coconut crumb, chips, sweet sour mango salad & tamarind aioli
- King George Whiting** **\$42**
Your choice of grilled, battered or crumbed served with chips, tartare sauce and Greek salad
- Battered Nannygai Fillet** **\$36**
Local salty session battered nannygai fillets served with chips, salad, kewpie, lemon
- Blue Swimmer crab and scallops risotto (gf)** **\$38**
Roasted cherry tomatoes, spring onion and prosciutto chips with rocket, through a rose sauce with lemon and basil
- Vegeterian Risotto (vg & gf)** **\$34**
Mixed veggies cooked in white wine, tomato sauce and herbs
- Local Smoked Octopus (gf)** **\$35**
Brushed with gochujang served with a pickled vegetable salad
- 250gm Beef Eye Fillet(gf)** **\$42**
on duckfat kipfler potatoes with a saffron and tarragon aioli, red wine jus and spec chips

Mains

Seafood Pastas

King Prawns & Blue Swimmer Crab Linguine

\$38

King prawns, blue swimmer crab and Danish fetta cooked in rich tomato sauce with hint of chilli, spinach & vodka

Spencer Gulf Bug & Prawns Spaghettini

\$38

Capers, sundried tomatoes, spring onions tossed in lemon garlic cream & parmesan cheese

Served with duck fat roasted potato, maple glazed spec, saffron aioli & homemade red wine jus.

Fettuccine Marinara

\$38

Local mussels, market fish, octopus king prawns and calamari tossed in rich tomato sauce & finished with parmesan cheese

Squid Ink Pasta

\$34

Squid ink spaghetti with hot smoked fish topped with lemon herb & chilli

CURRIES

Spicy Seafood Curry

\$34

Packed with prawns, market fish, calamari, mussels cooked in authentic spices served with basmati rice and pappadum

Southern King Prawn Curry

\$38

King prawns cooked in rich aromatic spice served with basmati rice and pappadum

Beef Curry

\$32

Beef cooked in rich aromatic spice served with basmati rice and pappadum

Chicken Curry

\$30

Marinated Thigh fillet cooked in rich aromatic spices served with basmati rice and pappadum

(Gluten free option available) (gf)