

Mains

Whole King George Whiting (gf)	\$45
<i>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</i>	
Pan-Seared Atlantic salmon (gf)	\$38
<i>Honey chilli roasted seasonal vegies & lemon garlic cream</i>	
Chilli Mussel Pot	\$35
<i>Slow roasted chorizo with baby spinach, chilli and tomato sauce served with garlic focaccia bread</i>	
Egyptian Dukkah Crumbed Flathead	\$38
<i>Tangy apple walnut salad & maple aioli</i>	
Local Salt and Pepper Calamari (gf option)	\$38
<i>served with fries, tartare sauce and greek salad</i>	
Maple & Sesame Glazed Bluefin Tuna (gf)	\$38
<i>With pear and duck fat potato salad</i>	
Spencer Gulf Coconut Prawns	\$38
<i>Local prawns in shredded coconut crumb, chips, sweet sour mango salad & tamarind aioli</i>	
King George Whiting	\$42
<i>Your choice of grilled, battered or crumbed served with chips, tartare sauce and Greek salad</i>	
Battered Nannygai Fillet	\$38
<i>Local salty session battered nannygai fillets served with chips, salad, kewpie, lemon</i>	
Blue Swimmer crab and scallops risotto (gf)	\$38
<i>Roasted cherry tomatoes, spring onion and prosciutto chips with rocket, through a rose sauce with lemon and basil</i>	
Vegeterian Risotto (vg & gf)	\$34
<i>Mixed veggies cooked in white wine, tomato sauce and herbs</i>	
Local Smoked Octopus (gf)	\$38
<i>Brushed with gochujang served with a pickled vegetable salad</i>	
250gm Beef Eye Fillet(gf)	\$44
<i>Served with duck fat roasted potato, maple glazed spec, saffron aioli & homemade red wine jus.</i>	

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 Spaghetini

\$38

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

Fettuccine Marinara

\$38

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

Squid Ink Pasta

\$38

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

Curries

Spicy Seafood Curry

\$38

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

Beef Curry

\$34

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

Chicken Curry

\$32

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

(Gluten free option available) (gf)