Breads

Sourdough Cobb with extra virgin olive oil, balsamic & spiced tomato relish	9.5
Bruschetta toasted ciabatta, roma tomato, grana padano, basil & extra virgin olive oil	15
Garlic pizza 10 inch crust with roasted garlic, mozzarella, parmesan & black olive paste	15

Entree

Roasted cauliflower soup & seared scallop, finished with lemon oil & grilled sourdough	19
Chilled tiger prawns with avocado & wasabi mousse, pickled cucumber, salmon pearls & lime dressing (gf, df)	30
Porcini & gorgonzola tart with pear, witlof & radicchio salad, walnuts & truffle honey (v)	24
Smoked salmon with shaved fennel, radish, baby capers finished with lemon oil (gf, df)	24
Salt & pepper prawns with cucumber, coriander & chilli dipping sauce (gf)	32
Flash-fried baby calamari with rocket and harissa mayonnaise (gf)	22
Caramelised pork belly & scallop snow pea & bean sprout salad with toasted cashews, Asian herb dressing (gf)	31
Sydney rock oysters served chilled with lime & Vietnamese dressing (gf) OR	
hot with garlic butter & toasted herb crumb	33 ½ doz 54 doz

Salads

Traditional tossed Caesar salad cos lettuce, garlic croutons, crispy pancetta, marinated white anchovy, soft boiled egg, parmesan & Caesar dressing	21
Extra poached chicken	9
Greek salad marinated olives, tomato, cucumber, feta cheese & pickled onion with oregano & lemon dressing (v, gf)	18
Rocket & shaved parmesan salad with balsamic dressing (v, gf)	17

Pizza

Traditional Pizza *12 inch thin crust pizza topped house made tomato & oregano sauce*

Margherita tomato, fior di latte, buffalo mozzarella with basil leaves (v)	24
Mediterranean roasted pumpkin, Spanish onion, zucchini, capsicum, goat curd, fior di latte (v)	28
Four cheese fior di latte, gorgonzola, scarmorza & parmesan (v)	28
Salumi e prosciutto sopressa, prosciutto crudo, mixed mushrooms, roast garlic & fior di latte	32
Pepperoni spicy pepperoni, tomato & oregano sauce, fior de latte	24

Gourmet Pizza

Tiger prawn, calamari zucchini, sun dried tomato, fresh oregano & fior de latte	31
Capsicum, chorizo, pepperoni fior de latte, roma tomato & oregano	28

Bianca (no tomato base)

Grilled chicken bacon, parmesan, tomato, fior de latte & cream	30
Prosciutto cherry tomato, parmesan, rocket with honey & balsamic dressing	32

Gluten free pizza base & linguini $6 extra

When placing your order please advise you waiter of any allergies we should be aware of.
Please consider your order- as quality food requires optimum cooking time.
Our restaurant reserves the right to refuse any food items to be packed for take away. No split bills & maximum of 2 payments per bill

A surcharge of $5 per person is applicable to adults on Saturday, Sunday & Public Holiday

Signature Specialty

Hot & cold seafood platter for two 170
grilled Moreton Bay bugs with garlic butter, chilled blue swimmer crab, flash fried calamari, grilled king prawns, steamed tomato & chili mussels, hot & cold Sydney rock oysters, half shell scallops with pangrattato, grilled barramundi, Tasmanian smoked salmon & chilled tiger prawns served with mixed leaf salad, chips, tartare & cocktail sauce

Mains

Char grilled pork cutlet buttered Savoy cabbage, baby heirloom carrots, triple smoked ham & cheddar croquette, pork crackle & apple puree 38
Roasted lamb rump glazed pressed lamb shoulder, agro dolce spinach, pumpkin puree & lamb jus (gf) 42
Roast corn-fed chicken breast truffle infused polenta, crisp pancetta, wild mushroom sauce & green peas (gf) 36
Ship & Shore 180g grilled beef tenderloin butterflied king prawn, chips & béarnaise (gf) 59
Beer battered John Dory fillet & chunky fries crushed minted peas, lemon & house made tartare sauce 34

Pasta & Risotto

Traditional baked lasagna layers of pasta, veal ragu & roast tomato sauce 28
Spaghetti hand cut veal ragu 27
Orecchiette broccoli, pine nuts, chilli & creamy buffalo ricotta (v) 26
Spinach & ricotta ravioli roasted tomato, capsicum & basil sauce finished with Grana Padano (v) 34
Penne rigate sautéed slipper lobster, diced potato, green beans & basil pesto 36
Butternut pumpkin and Italian sausage risotto roasted fennel seed butter 27

Grilled Market Fresh Fish (all gf)

John Dory fillet 51
Catch of the day MP
Skinless Atlantic salmon fillet 47
All of the above are served with mash potato, cherry tomato & green olive salsa & baby herbs (gf)

From the Grill (all gf)

New York cut sirloin 300g & 150 day aged Riverina premium grain fed steer mb2+ 52
Eye fillet 250g & 100 day aged private selection grain fed steer mb2+ 49
Kangaroo loin fillet & crocodile tail medallions 49
Petite sirloin 200g short cut boneless grain fed sirloin steak mb2+ 43
All steaks served with gratin potato, slow-roasted tomato, caramelised onion & blue cheese butter & your choice of the following sauces: red wine jus, béarnaise or three pepper sauce (gf)

Sides

Heirloom tomato shallot & basil salad w vincotto 15
Green beans with egg, toasted breadcrumbs & parsley dressing 12
Mixed leaf salad with honey dressing 9
Creamy mash potato 10
Crisp fries & aioli 9

Gluten free pizza base & linguini $6 extra

When placing your order please advise you waiter of any allergies we should be aware of.
Please consider your order- as quality food requires optimum cooking time.
Our restaurant reserves the right to refuse any food items to be packed for take away. No split bills & maximum of 2 payments per bill
A surcharge of $5 per person is applicable to adults on Saturday, Sunday & Public Holiday.