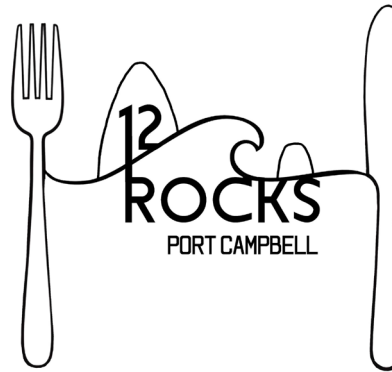


Dinner menu

Something to share

Herb & Garlic bread (V)	\$8/add cheese \$10
Bowl of chips (V)	\$8
Vegetarian spring rolls with sweet chilli dipping sauce (V)	\$14
Chilled crystal bay prawns (8) with dill mayo (GF)	\$16
Oysters natural style with shallot verjus dressing (GF)	\$18/½ doz.
Oysters kilpatrick	\$20/½ doz.
Graze plate featuring local Apostle whey brie, marinated mixed olives, Merideth goats feta & prosciutto s/w toasted Turkish bread	\$26
Chilli & marmalade glazed crispy pork belly (GF)	\$16
Margherita pizza; napoli, mozzarella, cherry tomato, parmesan & fresh basil (V)	\$18
Fried calamari with paprika, lemon and aioli	\$16
Southern fried crispy chicken drumettes with seeded mustard & honey aioli	\$15



Kids meals

Calamari & chips	\$10
Fish & chips	\$10
Chicken nuggets & chips	\$10
Hawaiian pizza & chips	\$10

Sides/extra

Garden salad (V) (VE)	\$8
Hollandaise, aioli, sweet chilli, gravy	\$2
Gluten free bread	\$2

Please be aware that our chips are not gluten free. Labeled meals can be altered as follows:
 (GF) - Gluten free
 (V) - Vegetarian
 (VE) - Vegan

Mains

Halloumi salad with dukka spiced pumpkin, black rice, pepitas, pinenuts, cranberries & greens topped with yoghurt (GF) (V) (VE)	\$24
Oven baked Atlantic salmon with a vermicelli Asian style salad with a sticky soy dressing (GF)	\$28
Potato & ricotta gnocchi with a white wine mushroom truffle cream sauce (V)	\$23
Beer battered flake with crunchy fries, tartare & a garden salad (GF)	\$24
Rocks burger - locally farmed beef pattie, bacon, cos lettuce, tomato, tasty cheese, Spanish onion & chipotle aioli s/w crunchy fries (GF)	\$23
280g Wagyu steak cooked to your liking with roasted chats with bacon, broccolini & your choice of plain gravy, creamy peppercorn gravy or garlic chive butter (GF)	\$40
Basil pesto grilled chicken breast on a roquette, pear, parmesan & walnut salad (GF)	\$24
Chicken parmigiana topped with Napoli, leg ham, mozzarella & parmesan, served with crunchy fries & salad	\$24