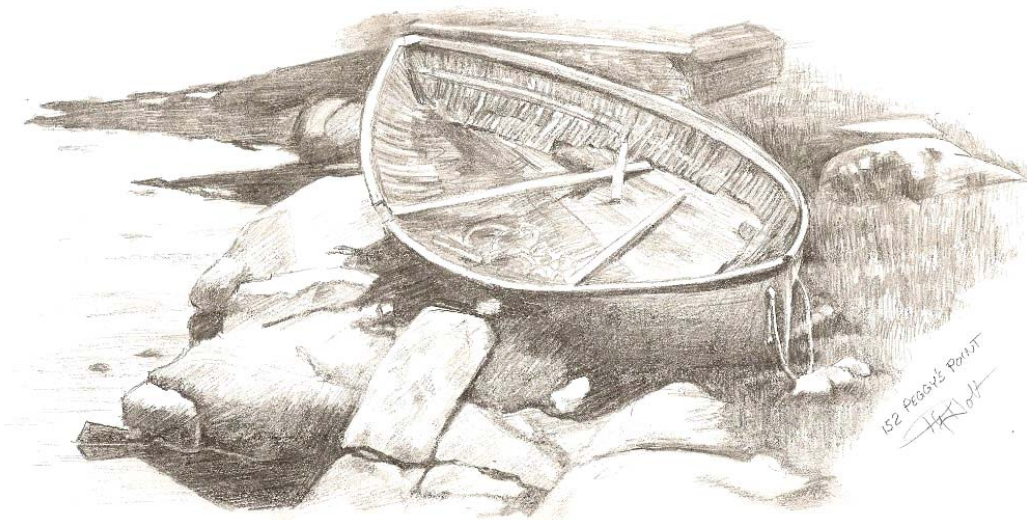


Starters

Grazing platter for two	26.9
Salt & pepper squid, marinated feta, char grilled chorizo, marinated olives mini lamb kofta, smoked salmon & dill crème fraiche grissini, vegetarian arancini served with grilled pita bread	
House made dips platter	12.9
Chefs selection trio	
Garlic & herb bread	5.9
Sautéed spanish & kalamata olives	8.9
With dukkah, cold pressed olive oil & grilled ciabatta	



Entree

Jewels of the sea

SA streaky bay oysters natural dressed with seaweed & lime and
Half shell hervey bay scallops grilled & topped with smoked salmon, caviar & chives

½ Doz combination 15.9
Doz combination 29.9

Lamb kofta 14.9
With house made tzatziki & grilled pita

Parmesan & spinach arancini 14.9
With a rosé sauce served on fresh salad leaves

Grilled chicken, orange, avocado & rocket salad 14.9
Finished with white balsamic vinaigrette

Grilled squid & prawn spears 14.9
With aromatic steamed basmati rice & chilli coriander dressing

Thai beef salad 14.9
With peppers, bok choy, coriander & vermicelli rice noodle
tossed with a mint, lime & sesame soy dressing

Linguine 14.9
Tossed with sautéed SA vongole, chilli, garlic, tomatoes basil & white wine

Mains

Treasure chest - seafood platter for two	79.0
Crispy skinned baby SA barramundi, prawn & squid skewers, streaky bay oyster's natural, smoked salmon rosette & grilled hervey bay half shell scallops served with crispy golden chips & garden salad	
Mariners steak	30.9
Riverine 300 Day grain fed scotch fillet [300g] served with succulent prawn & squid spears, seasonal vegetables & creamy garlic sauce	
Catch of the day	POA
Served with chef's selection of sides	
Crispy skin atlantic salmon fillet	29.9
With seasonal vegetables & dill butter	
Fillet Mignon	29.9
Grain fed eye fillet [200g] wrapped in bacon & served on a potato galette with penfolds shiraz jus	
Cumin roasted pumpkin, lentils, rocket, & goat cheese salad	24.9
With sweet roasted baby carrots & sticky balsamic glaze	
Pork cutlet	29.9
Served with sweet potato puree, broccolini & spiced berry glaze	
Free range chicken breast	29.9
Stuffed with roast capsicum & brie, served on a bed of baby spinach risotto With herbed harissa dressing	
Slow braised lamb shank	24.9
With roast garlic creamy mash potatoes & fresh basil tomato sauce	
Side of seasonal vegetables	7.9
Side of garden salad	5.9