

Menu From 12pm

Small and Shared Plates

Chips with tomato sauce \$12/\$16 (V,VG,DF)

Garlic, Herb and Cheese Turkish Bread \$14 (V)

Avocado and Black Bean Dip, coriander, lime, corn chips \$16 (GF, V, DF)

Grilled Halloumi Cheese, spiced honey, roquette, lemon \$17 (GF)

Soup of the Day served with warm crusty bread \$17 (GFO)

Toasted Focaccia of the day \$17

BBQ Pulled Pork Taco's (2), herb slaw, chipotle aioli, corn chip crumb \$18 (GF,DF)

Lemon Pepper Calamari, roquette, pickled red onion, lemon, garlic aioli \$18 (DF)

Meat and Cheese Board served with cured meats, cheese, pickles, marinated olives, chutney, lavash crisp bread \$32 (GFO)

Salads

Roasted pumpkin, roquette, goats cheese, pumpkin seeds, pomegranate \$19 (V,GF)

Beetroot, baby spinach, hazelnuts, feta, mint yoghurt, balsamic \$19 (V,GF)

Mixed lettuce, pickled shallots, red radish, tomatoes, mustard vinaigrette \$18 (V,VG,GF,DF)

*Add - Meatballs (x2) \$9 Falafels (x3) \$7 Avocado \$5

Something More

House Pot Pie with green salad \$25

Barramundi Burger with house slaw, chips, herb & citrus mayonnaise \$28 (DF)

12-Hour Slow Cooked Gippsland Beef Brisket +4MS

Served with chips, green salad, chimichurri \$35 (GFO, DF)

Battered Flathead and Chips with green salad, tartare sauce, lemon \$29 (GF0,DF)

Pork & Veal Meatballs, tomato ragu, basil pesto, parmesan, crusty bread \$25 (GFO)

Lemon Pepper Calamari, roquette, pickled red onion, lemon, garlic aioli \$28 (GF,DF)

Falafel Bowl, quinoa tabouleh, hummus, vegetable pickle, beetroot kasundi, corn chips \$27 (V,VG,GF,DF)

Portarlington Mussel Linguini, tomato, chili, fennel, pangrattato, herbs \$28 (DF)

Panko Crumbed Chicken Parmigiana with chips and green salad \$30

Kids Menu

Kids battered fish & chips, tomato sauce, lemon \$14

Kids chicken nuggets & chips, tomato sauce \$14

Kids pasta, Napoli sauce, parmesan cheese \$14

Kids ice-cream, chocolate sauce, sprinkles \$10 (GF)

"Seasonal, fiesh produce by the bay"