

STARTERS & ENTREES

GF — Gluten Free | VG — Vegetarian Available | GFA — GF Available for \$2

Garlic bread (2pcs) | GFA

6

Cheesy Garlic Bread (2pcs) | GFA

8

Bruschetta | GFA

Topped with fresh Basil, tomato and shaved Parmesan with a balsamic glaze

10.50

Grilled Mushroom & Avocado Bruschetta | GFA

A mix of grilled mushroom and avocado drizzled with Balsamic Glaze

12.50

Smoked Salmon Bruschetta | GFA

Smoked salmon avocado cream fresh and cappers

14.50

Sydney Rock Oysters by the half or whole dozen

Natural 15/28

Grilled Kilpatrick 17/32

Soup of the Day | GFA

s/w sourdough (please ask your waiting staff)

13

Salt & pepper calamari | GF

w/ chili lime aioli and fresh lemon

13

Saganaki Prawns | GFA

Sautéed prawns in garlic and white wine, tomato & herb puree (chili option) topped with feta cheese

s/w sourdough

16

Burnt Butter Pan Seared Scallops | GF

Pan seared scallops in burnt butter sauce with a Crunchy Asian salad and roast cashews

17

Crisp skin Pork Belly | GFA

Pork belly w' spiced apple chutney & backed fennel

17

DINNER MAINS

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Twice cooked Asian Duck I GF

Twice cooked sticky duck with choy sum and an Asian style omelette, & a masterstock reduction.

38

Cyprus Chicken I GF

Crisp skinned oven roasted Chicken supreme stuffed with haloumi cheese and sun dried tomato with creamy herb risotto and roast Mediterranean veg

29

Grilled 250g Black Angus Sirloin IGF

Cooked to your taste with a potato dauphinoise seasonal vegetables an red wine jus

35

Pelican Surf and Turf IGF

250g Black Angus Sirloin cooked to your taste with a prawn, squid and garlic creamy sauce, on whipped mash

39

Crispy skin Aussie Barramundi IGF

With home-style potato and kumera fat chips, fresh salad, salsa verdi and grilled lemon

33

Marinated pork Cutlet IGF

With pickled grape puree whipped mash potato & citrus salad

29

Cannelloni I GFA

Fresh rolled pasta with ricotta, spinach, zucchini, Spanish onion & red capsicum finished in a rich Napoli sauce grilled mozzarella cheese s/w fresh herbed salad

26

Sides

Steamed seasonal vegetables

8

Greek salad

8

Bowl of beer battered fries with garlic aioli

9.50