



BREAKFAST

PLEASE ORDER AT THE BAR WHEN YOU ARE READY

EST. 2016

BREAKFAST

EGGS YOUR WAY 12

Scrambled, poached or fried served on fresh baked sourdough (v)

EGGS BENNY 12 / 16

Poached egg, spinach, choose smoked bacon or southern fried chicken with hollandaise sauce (choose 1 muffin or 2)

CORN FRITTERS 16 / 19

Deep fried corn fritter balls with avocado, spinach, charred corn & tomato salsa and poached egg (2 fritters 1 egg / 3 fritters 2 eggs) (v, df)

BREAKY BURGER 15

Fried egg, smoked bacon, spicy BBQ sauce, 2 mini hash browns on a brioche bun

BELGIAN WAFFLES 16

Crushed hazelnuts, seasonal fruit, nutella, marscapone and a scoop of maple pecan gelato (v)

SMASHED AVO 12 / 16

Slice of sourdough with smashed avo, wedge of lemon, crumbled feta, sprinkled with dukkah (choose 1 slice / 2 slices) (v)

VEGAN BOARD 21

Sourdough, fried tomato, mushrooms, beetroot hummus, mini hash browns, housemade beans, spinach and spicy BBQ sauce (vg, df)

THE DOCK BOARD 25

Sourdough, smoked bacon, mini hash browns, smashed avo, fried tomato, housemade beans, eggs cooked your way and spicy BBQ sauce

IMPORTANT INFORMATION

GF - Gluten Free V - Vegetarian

VG - Vegan DF - Dairy Free

Please advise us of allergies

Kitchen hours

Breakfast: 7.30am to 11am

Lunch: 11.30am to 2pm

Dinner: 5pm to 8pm (9pm on Fri and Sat)

15% surcharge on public holidays

No substitutions, sorry!

EXTRAS & KIDS

BUILD YOUR OWN 6

Eggs (poached, fried or scrambled) (v) 6

Mini hash browns (3) (vg, df, gf) 3

Mushrooms, Fried Tomato, Avocado (vg, df) 4

Smoked bacon 5

Veggie (vg) or Beef pattie (gf, df) 6

KIDS MEAL + SHAKE 9

Eggs your way or Choc Chip Waffle

SAUCES AND CONDIMENTS 2 - 4

FRESH FROM THE CABINET

WRAP OF THE DAY 9

Grab and go lunch special. Freshly made wrap, just ask what we have today

BACON EGG MUFFIN, HAM CHEESE TOASTY 7

Dashing for work, quick option that can be toasted to order (add cheese \$2)

BANANA BREAD, SCONE 5

CHOC BROWNIE OR STICKY DATE 9

Triple choc brownie with ganache or our sticky date pudding, all made in house made with your choice of gelato

CREME BRULEE 9

Baked french vanilla custard with a toffee layer served with your choice of gelato

DOUGHNUT TOWER 9

Two cinammon doughnuts, your choice of gelato on top and a syringe of nutella or salted caramel for you to inject into the hot doughnuts

HEAD INSIDE FOR A SELECTION OF AWARD WINNING GELATO OR SORBET



LUNCH AND DINNER

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TAPAS

SOFT TACOS	12
Pulled pork, Southern Fried Chicken, Red Emperor (2 per serve) (df)	
CALAMARI	8
Dusted in a lemon, salt and pepper semolina mix (df)	
SATAY CHICKEN SKEWERS	10
Served with a peanut lime dipping sauce (4 per serve) (df)	
SOUTHERN FRIED CHICKEN STRIPS	10
Served with your choice of aioli or our punchy white BBQ sauce	
GARLIC BREAD	5
Freshly baked baguette (melted cheese add \$2)	
SWEET POTATO WEDGES	8
Thick cut with sweet chilli sauce and sour cream (df)	
BEER BATTERED CHIPS	6
Served with aioli, tomato sauce or gravy (df)	

SALADS & SOUPS

SOUP OF THE DAY	8
With a slice of freshly toasted baguette	
ASIAN CALAMARI SALAD	17
Lemon, salt and pepper dusted strips on a bed of wombok, spanish onion, carrot, coriander and mint with crunchy noodles and dressing (df)	
ROASTED NUT	17
Satay chicken on a bed of mixed leaves, toasted peanuts, carrot, spanish onion, charred corn salsa and our own peanut and lime sauce (df)	
MAGIC BEANS	17
Broccolini, green beans, pistachios, pepitas, sunflower seeds, mint, pasley, feta, tossed with pomegranate on a loose leaf bed (gf, v)	
KIDS MEAL + SHAKE	9
Calamari <u>or</u> Popcorn Chicken (both with chips) <u>or</u> pasta with garlic bread	

MAINS

PULLED PORK PIZZA	18
Slow cooked in our smokey BBQ bourbon sauce, roasted capsicum, onion, beer battered onion rings on a thin crust	
SMOKED SALMON PASTA	18
Creamy pappardelle pasta with fresh tomatoes, smoked salmon and sweet chilli sauce served with freshly baked baguette	
CHEESEBURGLAR	18
Housemade beef pattie cooked pink, melted swiss cheese, tomato relish, dijon mayonnaise, brioche bun and a pickle	
JUST PLUCKED	18
Southern Fried Chicken breast, coleslaw, sliced tomato, lettuce and our own punchy peppery white BBQ sauce or switch to aioli, brioche bun	
FIELD OF DREAMS	18
Housemade veggie pattie with corn, pumpkin, lentils, red onion, broccoli, sliced tomato, lettuce, beetroot hommus, brioche bun (v)	
RED EMPEROR	24
Pan fried with butter sauce served on roast sweet potato with a macadamia crumble and green beans or turn it into grilled fish and chips (gf)	
SHUT YOUR PIE HOLE	22
A generous housemade chicken and mushroom pie	
BEEF CHEEK	24
Slow cooked and braised with red wine jus, potato mash and green beans in butter	
SLOW ROASTED SWEET POTATO	22
Skin on, burrowed with a macadamia lemon myrtle roasted coconut crumble accompanied with a cashew nut sour cream (vg, v, gf)	
RED CHILLI CRAB	29
Crab meat (no shell) cooked in a punchy tomato based sauce with garlic, chilli, ginger, coriander (and a few other secrets) on a bed of a rice	