



Tapas

<i>Spanish Sausage</i>	8
<i>5 pieces) wrapped in Parma prosciutto and pan seared served with grained mustard mayonnaise</i>	
<i>Lamb Cutlets (2 cutlets) Ginger infused honey glazed lamb</i>	9.5
<i>Duck Shanks (4 pieces) Crispy five spiced duck shanks</i>	7.5
<i>Salt and Pepper Calamari</i>	8.5
<i>(100g) lightly floured and fried calamari served with lime aioli</i>	
<i>Spicy Veal Meatballs (6 pieces) served with chilli sauce</i>	8
<i>Crispy Crumbed baby whiting fillets (6 pieces) with lime aioli</i>	8
<i>Sauteed Prawns</i>	9.5
<i>(4 prawns) tossed with lemon grass, chilli, coriander & Ginger</i>	
<i>Tandoori Chicken Kebabs</i>	7.5
<i>(3 skewers) garnished with onion & cucumber salad</i>	
<i>Arancini (5 rice balls) crumbed flavoured rice balls served with garlic aioli</i>	8.5
Marinated Olives	8.5
Marinated in orange, garlic, rosemary and chilli, served warm	
Sautéed Mushrooms	8.5
With chilli, sage & garlic	



Starters

Garlic & Herb Bread	8
<i>House baked flat bread with freshly grated grana padano & sea salt</i>	
Turkish Bread	8
<i>Turkish bread with olive oil & balsamic vinegar</i>	
Trio of Dips with Turkish Bread	15
Marinated Olives, Danish Fetta & Spicy Chorizo Platter	19

Entrée

Coffin Bay Oysters served	
Natural	15/25
Kilpatrick	16/26
Baked smoked salmon & basil Butter	17/27
Natural with lime, tomato, red onion & Coriander salsa	17/27
Salt & Pepper Calamari	16/26
Lightly floured and fried calamari, potato skordalia & aged balsamic reduction with a delicate salad of wild rocket leaves, dressed with lemon lime aioli	
Gnocchi Gorgonzola	15/22
House made ricotta gnocchi with gorgonzola sauce and crispy pancetta	
Grilled Lamb Loin	17
Lemon peppered lamb loin grilled and served on rocket and nashi pear salad with roasted cherry tomatoes & blood orange jus	



Something Light

Smoked Salmon Salad	18
With caper berries, red onion, roasted capsicum & lime vinaigrette	
Calamari Salad	18
Turmeric, chilli & lemon pepper dusted calamari Salad with cucumber olives Danish fetta, capsicum & lime aioli	
Mediterranean Vegetable Stack	15
Char grilled eggplant, zucchini, capsicum, roma tomato, basil pesto & fresh parmesan	
Frittata	17
Pumpkin, sweet potato, basil, tomato & fetta frittata with garden salad	
Chicken Caesar Salad with avocado	17
Baby cos lettuce tossed in our very own caesar salad dressing along with crispy bacon, anchovies, poached egg, garlic croutons shaved parmesan & avocado	
Greek Salad	15
Cos lettuce, diced cucumber, tomatoes, capsicum, red onions, fetta cheese, kalamata olives, dressed with oregano herb and lemon vinaigrette	



Chicken Breast	30
Danish feta & pumpkin stuffed chicken breast with warm bean olive roasted cherry tomato & proscuitto shards	
Meredith Farm Lamb Rack	34
Honey ginger glazed and sesame seed crusted lamb rack with saffron mash potatoes and pan jus	
Peppered Rib Eye (premium Black Angus) 400g	38
Peppered Rib Eye with large field mushroom filled with fresh herbs and lemon grain mustard, rosemary potatoes & roasted winter vegetables	
Twice Roasted Duck Breast	36
Served on wild mushroom, spring onion risotto with truffle oil and An orange vanilla glaze	
Eye Fillet Steak (premium Black Angus) 300g	42
Char Grilled Eye Fillet steak accompanied with baked leak and pancetta skordalia, roasted roma tomatoes and a red wine sage jus	
Kangaroo	31
Tender fillets of kangaroo marinated in wild berries, served with steamed vegetables and a berry port jus	
Salmon Fillet	30
Pan seared Atlantic Salmon fillet accompanied by bell pepper & vine ripened tomato relish, sautéed Tiger prawns complete with a delicate salad of watercress.	
Fish of the Day	POA
SIDES 7.5	
Roasted Kipfler Potatoes with sea salt & roasted Aioli	
Assortment of vegetables	
Saffron mash	
Steak fries with garlic aioli	
Rocket & Shaved Parmesan	



Pasta & Risotto

Seafood Linguini	28
Tossed with an assortment of mussels, pippies, calamari, prawns, scallops, scampi, shrimps & fresh fish, garlic, white wine, extra virgin olive oil and a hint of chilli	
Pumpkin & Ricotta Ravioli	18
With sage, baby spinach, cream, white wine and roasted pine nuts	
Chicken Fettuccine	19
With chicken, avocado, basil pesto, roasted hazelnuts, a touch of Napoli and cream	
Penne Vegetarian	17
Tossed with red pepper, roasted pumpkin, goats cheese, fresh basil, garlic, extra virgin olive oil and baby spinach.	
Penne With Chorizo	19
Baby prawns, a touch of chilli, garlic, kalamata olives, rocket and a light napoli sauce	
Fettuccine With Spicy Meat Balls	16
Chick peas, fresh basil, tomatoes, parmesan cheese and wild rocket	
Linguini Pescatore	24
With fresh mussels, tiger prawns, shrimps, white wine, parsley, napoli, chilli & garlic	
Linguine Arrabiatta	18
Tossed with bacon, hot salami, fresh chilli, a twist of lemon and Napoli sauce	
Linguine Carbonara	18
Cooked with bacon, garlic, spring onions in a creamy egg sauce	
Linguine Prawns	24
With tiger prawns, fresh basil, sun dried tomato pesto, baby spinach, a touch of chili and cream	
Risotto Di-Z ia-Lia	18
Shrimps, white wine, chilli, garlic, roasted macadamia nuts, spring onions, parmesan cheese, cream & tomatoes	
Chicken Risotto	22
Chicken tenderloins, green peas, asparagus, fresh mint & sage, chilli and vegetable stock	
Risotto Alla Pescatora	24
Arborio rice tossed with an assortment of pippies, mussels, prawns, scallops, calamari, scampi, shrimps & fresh fish in a napoli sauce	
Gnocchi Gorgonzola	15/22
House made ricotta gnocchi with gorgonzola sauce and crispy pancetta	



DESSERTS

Grand Marnier, Frangelico & White Chocolate Mousse With maserated strawberries	12
Baked Rhubarb & Maserated Strawberry Tart With passion fruit couli & cream	12
Star Anise & Cinnamon Poached Pear With vanilla ice-cream	12
Affogato on The Bay Velvety Frangelico liqueur & rich vanilla ice cream soaked in Griffith's espresso	12
Soft Centered Chocolate Pudding Soft centered chocolate pudding accompanied with vanilla ice cream	14
Cheese Selection Selection of premium local & imported cheeses, fresh fruits and Kurradjong lavosh	single 16 / double 29

TEA & COFFEE

Classic espresso Short or long black, flat white, café latte, chai late, cappuccino, long or short macchiato	3.5
Indulge your self Baileys, frangelico, ports, liquor coffees, and coffee with grappa	7.5
Selection of T2 Tea English Breakfast, Earl Grey, Chamomile, Peppermint, Sencha, Chai, Lemongrass & Ginger	4