

Bread

Garlic cob, sage butter, olives, baby watercress \$12

Entrée

Tomato and basil bruschetta \$18

Roasted eggplant, roasted capsicum bruschetta \$20

Ballina Prawns, Radicchio Cup, avocado, poached egg with cocktail sauce \$25

Half Dozen Oysters, tea lemongrass infused broth \$30

Scallop in shell, garlic butter, caviar \$27

Beef carpaccio, pickled Asian vegetables, ponzu dressing \$26

Chargrilled scampi, campari, double cream, dill \$32

Salads

Rocket, pear, walnut, olive oil  \$22

Birdsnest Caesar  \$24

Baby whitlof, radicchio, rocket, balsamic honey glaze  \$22

Fresh garden salad  \$20

"Soul bowl" duxelle mushroom, roasted pumpkin, baba ganoush, avocado, tomato, slivered almonds, haloumi  \$24

Add Ons:

Lamb \$8

Chicken \$7

Smoked salmon \$7

Grilled prawns \$9

Mains - Pasta

House made Tasmanian blue gnocchi, gorgonzola, double cream  \$28

Spaghetti chitarra, marinara, aglio olio \$32

Traditional meat sauce lasagne \$26

Spaghetti, bolognese sauce, parmesan \$26

Surcharges: Public Holidays 15%, Sundays 10%

 Gluten Free  Dairy Free  Gluten, Dairy or Vegetarian Adaptable  Vegetarian  Vegan Available

Mains

	Market Price
Fish of the day (ask waitstaff for todays catch of the day)	
Marinated grilled chicken, rocket, pear, walnut, lemon	Ⓞ GF \$36
Port Arlington black mussels, vongole, greenlip, champagne, double cream, lavosh	\$42
Classic baked eggplant parmigiana	Ⓞ V \$25
Garlic prawns, with wild rice	\$38
250g Chargrilled darling downs eye-fillet, kipfler potatoes, blistered cherry tomatoes, red wine butter	\$49
Northern Territory barramundi fillet, macadamia crust, buttered kipflers, mini baby broccoli	\$39
Moroccan Lamb backstrap, tatziki, tabouli, dukkah, spiced cous-cous	Ⓞ GF Ⓞ DF Ⓞ A \$49
Deluxe platter for 2: Seafood plank, full lobster, Ballina prawns, Richmond oysters, scallop in shell, sashimi of yellowfin tuna, chargrilled Balmain bug, sauces, caviar	\$145
The plank, Ballina prawns, Richmond oysters, Balmain bugs, kipfler potatoes, flathead, squid, sauces	\$55
Mezza Grazing Platter	\$45
Mezza Banquet (Minimum 4 people)	\$65
<i>(Lebanese Bread) (Pickled green olives) (Hummus) (Baba ghannooj) (pickled turnips) (Stuffed grape vine leaves) (Spiced lamb mince balls with burghul) (crushed wheat filled with pumpkin) (garlic paste) (Lamb fillet kebab) (Chicken skewers with garlic) (Lamb mince skewers) (Fried Cauliflower with Tahini) (Green beans, olive oil tomato) (Tabouli) (Fefafel)</i>	pp

Sides

Seasonal greens	\$9
Buttered kipflers	\$9
Fresh salad	\$9

Desserts

Frangelico affogato: vanilla icecream, coffee espresso liquor	\$19
Tiramisu (traditional)	\$16
Sticky Date Pudding	\$16
Flourless chocolate cake, white chocolate mousse	Ⓞ GF \$18
Vanilla bean pannacotta, raspberry coulis, honeycomb	\$16
Selection of Cheese and Crackers	\$22

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