



BREAD

BREAD ROLL	1.50
GARLIC BREAD	3.50
HERB BREAD With melted parmesan cheese	4.20

ENTREE

BRUSCHETTA (3 pieces) Wood fired bread, fresh tomato, basil, red onion and virgin olive oil	12.50
HOMEMADE SEAFOOD CHOWDER Creamy fresh seafood soup served with fresh bread roll	13.90
PREMIUM SYDNEY ROCK OYSTERS SERVED ON HALF SHELL	
Natural	1/2dozen 15.00 dozen 26.00
Kilpatrick	1/2dozen 16.50 dozen 28.50
HALF SHELL SCALLOPS Steamed 6 half shell scallops served with Asian dressing	16.50
DIY ROAST DUCK PANCAKES (3 per serve)	15.00
Served with cucumber, spring onion and plum hoi sin sauce	
CHILLI SALT DUSTED SQUID (mild)	16.50
Crispy squid with a Thai cucumber salad, roasted peanuts, lime mirin dressing	
CRISPY ASPARAGUS SPEARS	18.50
Wrapped in spring roll pastry served with smoked salmon, wood fired bread and aioli	
CHILLI PRAWNS (hot)	16.90
6 tender prawn cutlets cooked with fresh chilli, white wine, ripened tomatoes, served with rice	
S.A. MUSSELS	16.90
Cooked with a creamy sauce in their shells, white wine, herbs and mild spices, with lightly toasted foccacia	

SALADS

CAESAR SALAD	
Cos lettuce, bacon, herbed croutons, hard boiled egg, shaved parmesan cheese with a creamy Caesar dressing	14.50
With chicken	18.50
With smoked salmon	19.50
WARM LAMB SALAD	23.90
Marinated tender lamb skewers on Greek salad and served with tzaziki and Turkish toast	
KANGAROO SALAD	23.90
Szechuan peppered kangaroo fillet with cherry tomatoes, navel orange bean sprouts and a seeded mustard vinegarett	
GREEK SALAD	15.00
Mixed salad with fetta cheese, black olives and salad dressing	

ON SHORE PASTA (choice of penne or linguine)

TRADITIONAL MEAT BALLS	(S) 18.00 (L) 23.00
VEGETARIAN	(S) 18.00 (L) 23.00
CHICKEN TETRAZINNI Tomato base, whole kalamata olives, basil pesto and mushroom	(S) 18.00 (L) 23.00
SEAFOOD MARINARA Cream or tomato based	(S) 19.50 (L) 24.50
SEAFOOD RISSOTTO	(S) 19.50 (L) 24.50
Prawns, mussels, octopus and calamari etc, sautéed with a fresh herb Napoli sauce	



MAINS

LIGHTLY BATTERED PERCH FILLETS With kitchen coleslaw, fries and homemade tartare sauce	21.50
NEW ZEALAND LEMON SOLE Grilled whole fish, coleslaw, lemon wedge and fries	24.90
FISHERMAN'S CATCH Grilled fresh Atlantic salmon, baby octopus, king prawns, oyster in a half shell, freshly shelled scallop, calamari, battered perch fillets and chips	32.90
CRISPY SKIN ATLANTIC SALMON Fresh fillet served with sautéed baby spinach, oyster mushrooms, bok choy and herbed olive oil	27.90
WOK STIR FRY ASIAN VEGETABLES Served with Hokkien noddles and sweet soy glaze	21.50
Served with Peking style duck	26.50
TENDER BEEF CURRY Famous On Shore beef curry served with steamed jasmine rice and a crisp papadum (for curry lovers)	23.90
PORTUGUESE CRUSTED CHICKEN Chicken supreme with skin on, served on a sweet corn pudding and a mint yoghurt dressing	25.90
BLACK ANGUS (M.S.A) SIRLOIN STEAK (300gm) M.S.A. grain fed fillet served with roasted garlic rosemary potato, burnt baby honey carrots, and a mushroom red wine jus	29.50
ROASTED VEAL Veal backstrap stuffed with parmesan cheese, spinach, olives and capsicum wrapped with bacon served with potato Rosti and red wine jus	33.50
FRESH WHOLE FISH OF THE DAY Grilled whole fish on baby spinach bathed with tamarind, sambal, garlic sauce and roasted potato	28.90
SEAFOOD PLATTER FOR TWO This one has the lot! King prawns, oysters, Canadian smoked salmon, blue swimmer crab, mussels, balmain bugs, perch fillets, calamari, fresh seasonal fruit and chips	110.00

SIDE DISHES

JASMINE RICE	3.00
BOWL OF FRIES	5.00
MASH	6.00
SEASONAL VEGETABLES	12.50
GARDEN SALAD	12.50

Gift Vouchers available on request
ALL MAJOR CREDIT CARDS ACCEPTED
(minimum purchase \$15.00)

NO SPLIT BILLS

10% surcharge on Sundays and Public holidays

(Meat Standards Australia™ (MSA) is a beef eating quality program that labels beef with a guaranteed grade and recommended cooking method to identify eating quality according to consumer perceptions)