



mains

fresh wild caught barramundi fillet on mushy peas w/ crispy prosciutto & cress <i>c & v</i>	\$ 30
macadamia crusted lamb rump on a roasted butternut pumpkin tartlet w/ juniper berry jus & steamed greens <i>v</i>	\$ 31
swordfish fillet served on a tomato compote w/ shaved fennel & fried capers <i>c & v</i>	\$ 29
roasted glazed duck w/ red wine poached pear & sweet corn fritters <i>v</i>	\$ 32
spaghetti w/ crab meat & fresh boston bay (sa) black mussels in a garlic cream sauce, pecorino cheese & fresh herbs <i>v</i>	\$ 27.5
eye fillet on thyme infused cannellini beans, dutch carrots & a mushroom port sauce <i>c</i>	\$ 33
snapper fillets, grilled or splash champagne battered, served w/ beer battered fries, garden salad & caper aioli	\$ 27.5
beetroot marinated ocean trout on columbian cous cous & sangria glaze <i>c & v</i>	\$ 28
seafood platter for two available if ordered 24 hrs in advance chilled lobster, prawns, oysters, crab, fresh seasonal seafood, chilli salt & szechuan pepper squid, splash champagne battered snapper fillet & beer battered fries seasonal fruit	\$ 120

	sides	\$ 6	
beer battered fries	<i>splash</i> salad		steamed greens

c - coeliac friendly

v -vegetarian friendly substituting tofu

