

Dinner menu from 5.00pm

Entrée

½ dozen oysters natural or with chefs garnish	18.0
Salt & Szechuan pepper squid, pea shoot salad, sweet and sour cucumber and chilli caramel	16.0
Portuguese pan-fried prawns with pickled vegetable salad and piri piri dressing	18.0
Salad of shaved fennel, radicchio, oranges, pecorino and blood orange dressing	15.0
Bluefin tuna carpaccio, tapenade dressing of olives, pickled anchovies, basil and capers	18.0
Caramelised Bangalow pork belly, papaya and green mango salad	17.0

Main course

½ kilo of Kinkawooka mussels in napoletana sauce with French fries and garlic aioli	25.0
Chinese saltwater duck, salad of crispy noodles and vegetable julienne	32.0
Fish of the day, selected from the local market with garnishes	30.0
Fillet of grass fed beef, Chinese broccoli and roast Dutch carrots, port jus	32.0
Beer battered or grilled fish and chips with mixed salad and house tartare sauce	22.0
Roast lamb rump, Moroccan vegetable tagine and oven baked harissa	28.0
Pumpkin, zucchini and radicchio tartlet with goats cheese and salsa verde (v)	23.0

Side dish

French fries and aioli (GF, v)	7.0
Sauteed Chinese broccoli and toasted sesame (GF, v)	7.0
Mixed dressed salad (GF, v)	7.0
Toasted ciabatta with extra virgin olive oil (v)	8.0

Dessert

Beach café sundae – honeycomb ice cream, mango, whipped cream and raspberry sauce	12.0
French cheesecake with strawberry and balsamic salad	10.0
Dark chocolate mousse with sable biscuit and praline cream	12.0
Baked peaches with lemon crème fraiche and walnut streusel	12.0

For the children's menu please see the lunch pages

Prices inclusive of GST
10% surcharge applies on public holidays