



all day dining

something small

SOUP OF THE DAY

served with a side of crusted bread

CRISPY FRIED LOCAL WHITEBAIT DF

smoky chipotle aioli, lemon

STICKY OTWAY PORK BELLY GF/DF

thai green papaya, asian herb salad

LOCALLY CAUGHT SQUID DF

pickled daikon, nam jim dipping sauce, lime

MUSHROOM RAVIOLI VEGE

parmesan cream, truffle oil

something larger

12 SEAFOOD HOTPOT GF AVAIL. 38

morten bay bugs, scampi, mussels, prawns, scallops, calamari, chats potatoes, asparagus, broccolini and a lobster bisque

18 SALMON FILLET 36

pan roasted fillet, pea and asparagus risotto

18 FURPHY BATTERED KING GEORGE WHITING 32

housemade tartare, salad, lemon dressing, served with fries

18 BRAISED BEEF CHEEK GF 36

12 hour braised beef cheek, celeriac mash, garlic wilted spinach

18 300GR. MURRAY VALLEY 42

BLACK ANGUS RIB EYE GF AVAIL/DF AVAIL.

roasted kipfler potatoes, burnt onion puree, shiraz jus

LBP WAGYU BEEF BURGER GF AVAIL/VEGE AVAIL. 25

onion rings, tomato, lettuce, swiss cheese, avocado, charcoal bun, tomato relish, aioli, served with fries

CHICKEN BALLOTINE GF 34

Ballotine of chicken stuffed with spinach, roasted baby vegetables, fondant potato, cauliflower puree, chicken herb gravy.

ZUCCHINI & CORN FRITTERS GF / VEGE / VEGAN 24

pickled zucchini, jalapeno & pineapple salsa, cashew salad

SIDES 8.5 EACH

french fries
garlic&rosemary kipfler potatoes (gf)
truffle whipped potato mash (gf)

Roasted winter vegetables, salsa verde (gf/df/v)

garden salad: shallots, lemon, semi-dried tomatoes(gf/df)

something sweet

CHEF'S CAKE OF THE DAY

ask our friendly staff for available cake or pastries

TBA

no alterations to the menu, dietary requirements will be catered for where possible
15% surcharge apply on all public holidays