






BREADS


HERB & BUTTER 	8
FRESH HERBS, THYME OIL & BUTTER	
GARLIC & CHEESE 	9
ROASTED GARLIC & MOZZARELLA CHEESE	
GARLIC, CHEESE & BACON	11
FRESH HERB, MOZZARELLA CHEESE & BACON	
HOUSE MADE DIPS WITH SOURDOUGH CROSTINI	13
ASSORTED HOUSE MADE DIPS & SOURDOUGH CROSTINI	



STARTERS



COCONUT & MACADAMIA PRAWNS	18
SERVED WITH THAI HOT & SOUR SAUCE AND LEMON <small>MAIN MEAL SIZE \$28</small>	
SZECHUAN PEPPER SQUID 	15
WITH FRAGRANT SALAD AND FRESH LIME <small>MAIN MEAL SIZE \$25</small>	
THREE CHEESE ARANCINI 	14
SERVED WITH TOMATO JAM AND GARNISH SALAD	
PUMPKIN & GOATS CHEESE TART 	16
SERVED WITH GARNISH SALAD	

PIZZA






CLASSIC MARGHERITA 	16
TOMATO, BASIL, PARMESAN & MOZZARELLA	
BBQ MEATY MADNESS	17
SALAMI, HAM, SMOKED CHICKEN, BEEF & MOZZARELLA ON A BBQ BASE	
SURF & TURF	20
PRAWNS, SQUID, CHORIZO, FRESH TOMATO & MOZZARELLA	
SUPREME	17
SALAMI, CAPSICUM, RED ONION, HAM, BEEF, OLIVES FRESH TOMATO & MOZZARELLA	
<small>GLUTEN FREE BASE \$3</small>	



PASTA & RISOTTO

SMOKED CHICKEN CARBONARA	24
FETTUCCHINE WITH HOUSE SMOKED CHICKEN, BACON, GARLIC & EGG YOLK TOPPED WITH FRESHLY SHAVED PARMESAN	
FETTUCCHINE PUTANESCA 	23
CAPERS, FRESH CHILLI, BLACK OLIVES, BASIL LEAVES & NAPOLI SAUCE TOPPED WITH FRESHLY SHAVED PARMESAN	
SMOKED SALMON RISOTTO 	26
FRESHLY HOUSE SMOKED SALMON, DILL, CAPERS, LEMON, BABY SPINACH & CREME FRAICHE	
<small>GLUTEN FREE PASTA \$3</small>	

TO SHARE






BUCKET OF PRAWNS	27
FRESH LOCAL KING PRAWNS SERVED WITH LEMON, TARTARE AND A WARM HERB & BUTTER SOURDOUGH COB	
BUCKET OF SMOKED WINGS  	22
CRISPY HOUSE SMOKED CHICKEN WINGS YOUR CHOICE OF HERB SALT <u>OR</u> FRANKS HOT SAUCE TOPPING WITH HERB AIOLI	
OYSTERS	1/2 DOZEN 20 DOZEN 36
- NATURAL  - MORNAY - ROCKEFELLER - KILPATRICK  - SALSA VERDE 	
COLD SEAFOOD PLATE	60
FRESH LOCAL PRAWNS, 6 NATURAL OYSTERS, 6 SALSA VERDE OYSTERS, SMOKED SALMON DIP AND A WARM COB LOAF. <small>UPGRADE TO KILPATRICK OR MORNAY OYSTERS FOR \$5</small>	



FROM THE SMOKER

HAVE YOU TRIED OUR FRESHLY HOUSE SMOKED SPECIALS? SEE THE BLACKBOARD IN THE BISTRO FOR TODAY'S SPECIALS STRAIGHT FROM THE SMOKER.


THE CLASSICS

BEER BATTERED FISH 	23
FRESH LOCAL BEER BATTERED FISH & YOUR CHOICE OF SIDES & SAUCE	
CHICKEN SCHNITZEL 	20
PANKO CRUMBED CHICKEN BREAST WITH YOUR CHOICE OF SIDES & SAUCE	
BEEF SCHNITZEL 	20
PANKO CRUMBED BEEF WITH YOUR CHOICE OF SIDES & SAUCE	
CHICKEN PARMIGIANA 	24
PANKO CRUMBED CHICKEN BREAST, NAPOLI, HAM & MOZZARELLA	
SPICED PORK BELLY	26
FENNEL & CHILLI SPICED ROAST PORK BELLY WITH YOUR CHOICE OF SIDES <small>GLUTEN FREE IF SIDES ARE SEASONAL VEG OR GARDEN SALAD </small>	

OFF THE GRILL

GRILLED FISH	M.P
LOCAL MARKET FISH WITH YOUR CHOICE OF SIDES. SEE OUR SPECIALS BOARD IN THE BISTRO FOR TODAY'S CATCH.	
250G RUMP	28
250G GRASS FED RUMP WITH YOUR CHOICE OF SIDES & SAUCE	
300G RIB FILLET	34
300G HIGH MARBLE RIB FILLET WITH YOUR CHOICE OF SIDES & SAUCE	
SPICED LAMB RUMP	32
300G LAMB RUMP, SPICED WITH SERVED WITH MINT YOGHURT AND YOUR CHOICE OF SIDES <small>ALL GRILL ITEMS ARE GLUTEN FREE IF SIDES ARE SEASONAL VEG OR GARDEN SALAD </small>	

BURGERS

STEAK BURGER	18
BACON, SWISS CHEESE, TOMATO, LETTUCE & HERB AIOLI	
CRUMBED CHICKEN BURGER	18
WITH SWISS CHEESE, TOMATO, LETTUCE & HERB AIOLI	
BEEF BURGER	18
SERVED MEDIUM RARE WITH CHORIZO JAM, SWISS CHEESE, TOMATO, LETTUCE & HERB AIOLI	
BATTERED FISH BURGER	18
PICKLES, TOMATO, LETTUCE & HERB AIOLI	
CRISPY VEGETABLE BURGER 	16
FETTA, TOMATO, PICKLES, LETTUCE AND HERB AIOLI	

SOMETHING EXTRA?

BOWL OF CHIPS	7
<small>ADD A SAUCE OR GRAVY FOR \$1 ADD CHEESE FOR \$2</small>	
MASHED POTATO  	6
HERB CRUSHED CHAT POTATO  	
GARDEN SALAD   	
CAESAR SALAD   	
SEASONAL VEGETABLES   	



GROMMETS MENU





CRUMBED CHICKEN 	12
WITH CHIPS AND SAUCE	
BATTERED FISH 	12
WITH CHIPS AND SAUCE	
BOLOGNAISE	12
FETTUCCHINE BOLOGNAISE WITH CHEESE	
<small>ALL WITH ICE CREAM, TOPPING & 100S & 1000S FOR DESSERT.</small>	

SPECIALS & SWEETS

PLEASE SEE THE BLACK BOARD IN THE BISTRO FOR TODAY'S CHEF'S SPECIALS AND FRESHLY MADE DESSERTS.



SALADS

SMOKED SALMON SALAD 	23
WITH AVOCADO, ORANGE, ROASTED BEETROOT, RED ONION AND FRESH HERBS	
CAESAR SALAD	18
BABY COS, BACON, CROUTONS, PARMESAN, POACHED EGG AND ANCHOVIES	
PANZANELLA 	15
FRESH MIXED TOMATO, BASIL, CUCUMBER, CROUTONS & FETTA	
GRILLED HALLOUMI SALAD  	17
WITH WATERMELON, ROCKET, RED ONION AND WALNUTS	
ADD A PROTEIN	
- SPICY WINGS \$6	- FRESH LOCAL COOKED PRAWNS \$8
- GARLIC PRAWNS \$8	- SZECHUAN SQUID \$6
- HOUSE SMOKED SALMON \$8	- HOUSE SMOKED CHICKEN \$6
	- BEEF \$6



BREAKFAST COMING TO WEEKENDS IN JANUARY 2019

EGGS YOUR WAY 	12
WITH TOASTED CIABATTA AND HOUSE RELISH	
ALMOND CHIA PUDDING  	14
MAPLE GRANOLA, SEASONED FRUITS & COCONUT YOGHURT	
SMASHED AVOCADO 	15
ON SOURDOUGH WITH CORN SALSA, FETTA & LIME	
PAN SEARED SEASONAL GREENS 	17
SERVED WITH HUMUS, ALMONDS & POACHED EGGS	
GOURMET TOASTIE	13
EGG DIPPED SOURDOUGH, LEG HAM, SWISS CHEESE AND FRIED EGG	
BRIOCHE FRENCH TOAST 	16
EGG DIPPED BRIOCHE, PEANUT BRITTLE, RASPBERRIES & MASCAPONE	
CRISPY POLENTA 	17
MUSHROOMS, FRIED EGG, ROCKET WITH LEMON & SAGE BUTTER	

LOOKING FOR SOMETHING EXTRA?

EGGS \$3	- AVOCADO \$4	- ROASTED TOMATO \$4	- MUSHROOMS \$4	- BACON \$4	- TOAST \$3 (SOURDOUGH/CIABATTA/GLUTIN FREE)
	- HOUSE RELISH \$2	- CHORIZO JAM \$2	- HASH BROWN \$4	- HALLOUMI \$4	- HOUSE SMOKED SALMON \$7