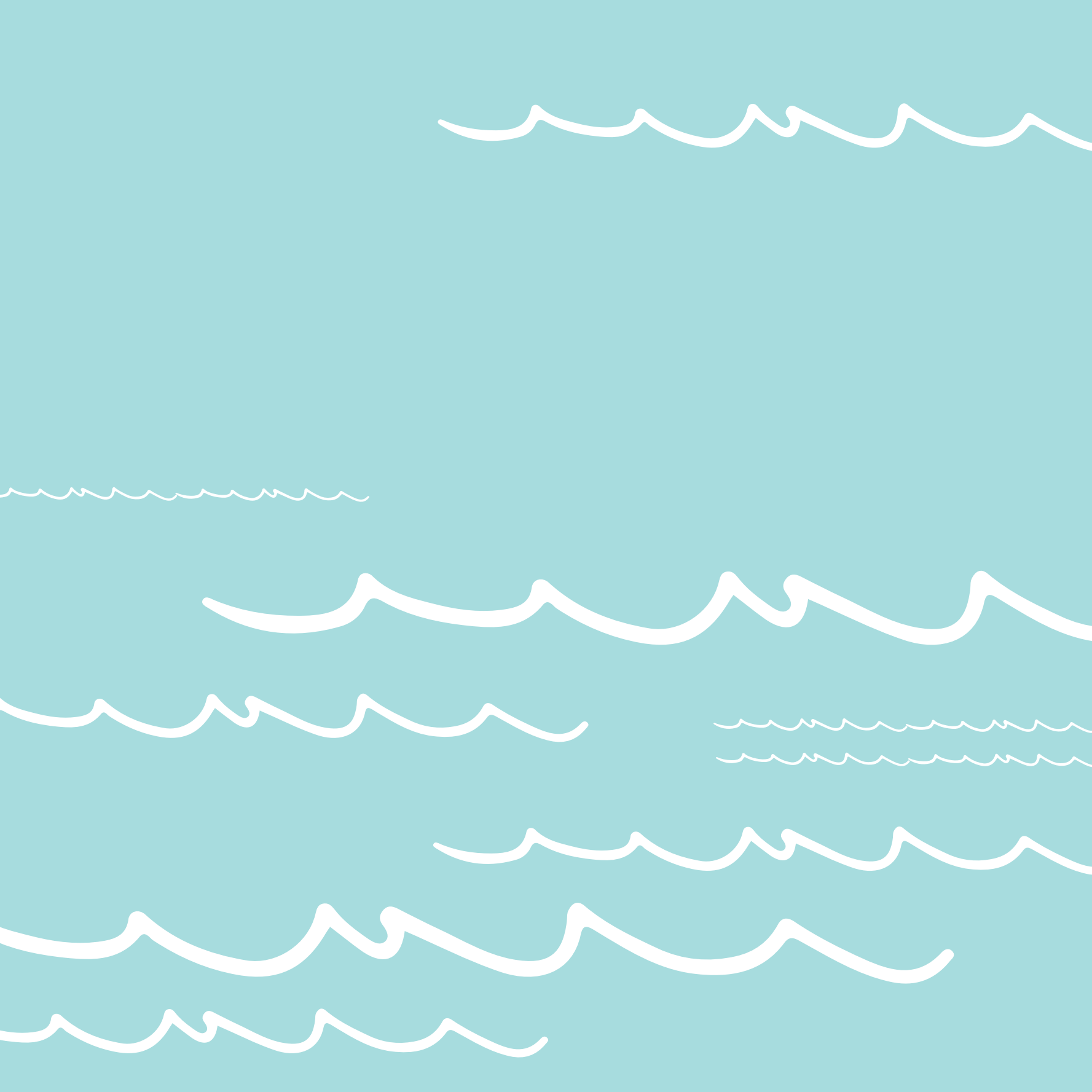


Aqua






SMALLS

BREADS AND STARTERS

garlic focaccia	M \$7	NM \$7.70
parmesan and garlic focaccia	M \$8	NM \$8.80
mezze plate 2 dips served w/ charred Turkish bread	M \$17	NM \$18.70
potato skins w/ pulled beef, red pepper sauce and mozzarella	M \$14	NM \$15.40
soup of the day served with crusty bread	M \$10	NM \$11.00

SIDES

beer battered chips served w/ aioli or gravy	M \$8	NM \$8.80
sweet potato wedges served w/ aioli	M \$9	NM \$9.90
garden salad mixed leaves, cucumber, celery, tomato, spanish onion w/ red wine vinaigrette	M \$9	NM \$9.90
steamed greens w/ lemon butter	M \$8	NM \$8.80



 ENTREE

freshly shucked Pacific oysters
served either natural, kilpatrick, mornay or mixed

M 6pc \$18 12pc \$30.00

NM 6pc \$19.80 12pc \$33

king prawn cocktail

ocean caught king prawns w/ lemon and cocktail sauce

M 6pc \$18 12pc \$30.00

NM 6pc \$19.80 12pc \$33

roast butternut pumpkin tarte tatin

golden puff pastry, goats cheese fetta, small leaves and balsamic glaze

M \$15 NM \$16.50

confit pork belly and crackling

sliced pear, toasted hazelnuts, small leaves and lime dressing

M \$18 NM \$19.80

seared sea scallops with grilled chorizo

shaved fennel and capsicum sauce

M \$18 NM \$19.80

beef cheek bites

hand crumbed and fried served w/ horseradish aioli and parmesan

M \$17 NM \$18.70

grilled haloumi salad with broccolini

roast beets, toasted walnuts, honey and balsamic dressing

M \$16 NM \$17.60

salt and pepper baby squid

w/ chilli plum dressing

M \$16 NM \$17.60





CLASSICS

BURGERS

steak sandwich

M \$18 NM \$19.80

premium scotch fillet on toasted Turkish with lettuce, tomato, cucumber, cheese, pickled onions and tomato chutney w/ chips

beef brisket burger

M \$17 NM \$18.70

low and slow tender beef brisket with slaw, pickles, cheese, smoked BBQ sauce served on a milk bun w/ chips

pork burger

M \$17 NM \$18.70

sliced pork belly with lettuce, cucumber, carrot, coriander, chilli lime mayo w/ chips

SOMETHING LIGHT

prawn and oyster plate

M \$26 NM \$28.60

king prawns and freshly shucked oysters served w/ a fresh salad, cocktail sauce and lemon

garden salad


M \$9 NM \$9.90

mixed leaves, cucumber, tomato, celery, Spanish onion w/ red wine vinaigrette

roast butternut pumpkin salad

M \$12 NM \$13.20

w/ goats cheese fetta, roast beets, mixed leaves, walnuts and a balsamic dressing





CLASSICS

MAINS

steak

300g grain fed rump steak w/ chips, salad and your choice of sauce: gravy, mushroom, pepper or diane

M \$24 NM \$26.40

chicken schnitzel

house crumbed schnitzel w/ chips, salad and your choice of sauce

M \$18 NM \$19.80

chicken parmigiana

house crumbed, house made sauce and grilled mozzarella w/ chips and salad

M \$20 NM \$22.00

pale ale battered fish and chips

w/ chips, salad, tartare and lemon

M \$19 NM \$20.90

bangers and mash

trio of country style thick sausages: country beef, pork and fennel, lamb and rosemary, w/ mash, peas, caramelised onions and gravy

M \$19 NM \$20.90

PASTA

vegetarian linguine

asparagus, fennel and peas in a smoked pimento sauce w/ parmesan

M \$19 NM \$20.90





MAINS

FROM THE SEA

fish of the day

please see the menu board or ask your waiter

M \$31 NM \$34.10

New Zealand king salmon

crisp skinned with steamed chat potatoes, broccolini and lemon butter sauce

M \$31 NM \$34.10

hot seafood mixed grill

fish, salmon, prawns, scallops, pipis w/ potato and chorizo in a smoked pimento sauce

M \$33 NM \$36.30

cold seafood platter

fresh king prawns, oysters, smoked salmon and salt and pepper baby squid, served w/ chips, salad, lemon and dipping sauces

M \$33 NM \$36.30

hot and cold seafood platter

king prawns, oysters, smoked salmon and fried baby squid w/ tempura fish, prawns and scallops. Served with chips, salad, lemon and dipping sauces

Platter for one

M \$49 NM \$53.50

Platter for two

M \$95 NM \$104.5

seafood linguine

prawns, pipis, asparagus, fennel and peas in a capsicum sauce w/ shaved parmesan

M \$29 NM \$31.90





MAINS

FROM THE LAND

pan roasted chicken supreme **M** \$28 **NM** \$30.80
sweet corn purée, grilled chorizo, steamed asparagus and red wine reduction

roasted Prestwick lamb rump **M** \$30 **NM** \$33.00
sweet potato purée, roasted root vegetables, peas and jus

scotch fillet **M** \$32 **NM** \$35.20
250g grass fed scotch fillet served with potato galette,
green beans and sauce: jus, gravy, mushroom, pepper, diane
OR surf and turf - add two prawns and one scallop **M** \$36 **NM** \$39.60

sirloin **M** \$32 **NM** \$35.20
300g grass fed sirloin served with potato galette,
green beans and sauce: jus, gravy, mushroom, pepper or diane
OR surf and turf - add two prawns and one scallop **M** \$36 **NM** \$39.60

slow braised beef cheeks **M** \$27 **NM** \$29.70
mashed potato, baby carrots and braising juices

roast High Country pork belly **M** \$28 **NM** \$30.80
roast vegetables, steamed greens, apple sauce and gravy

VEGETARIAN / VEGAN

vegan delight **M** \$24 **NM** \$26.40
roasted portobello mushroom, sweet potato velvet, dutch carrots,
baked root vegetables, asparagus and lemon oil

vegetarian linguine **M** \$19 **NM** \$20.90
asparagus, fennel, peas in a smoked pimento sauce w/ parmesan





CADETS

FOR THE LITTLE ONES UP TO THE AGE OF 12

includes ice cream and an activity pack

M \$11 NM \$12.10

chicken schnitzel

w/ chips and salad

sausages

w/ chips and salad

beef and cheese burger

w/ chips and salad

battered fish pieces

w/ chips and salad

steak

w/ chips and salad

pasta

w/ butter and parmesan

ALL KIDS MEALS COME WITH TOMATO SAUCE AND CAN
HAVE MASH AND STEAMED VEGETABLES INSTEAD OF
CHIPS AND SALAD





DESSERT

ALL DESSERTS ARE MADE IN HOUSE

M \$11 NM \$12.10

vanilla bean crème brûlée

w/ almond short bread

chocolate pudding

w/ caramel sauce and vanilla bean ice cream

honey and macadamia tart

w/ white chocolate ice cream

pear and rhubarb crumble

w/ vanilla ice cream

cheese plate

Little Creek smoked cheddar and South Australian brie w/ lavosh and apple



