



**BREADS & STARTERS**

**M NM**

GARLIC TURKISH BREAD

7 9

CHEESY GARLIC TURKISH BREAD

8 10

BRUSCHETTA (VG)

Heirloom tomato, red onion, basil & balsamic glaze on toasted sourdough

12 14

**ENTREES & LIGHT MEALS**

**M NM**

HOMEMADE CHEESEBURGER SPRING ROLLS

Served with smoky BBQ sauce (3pcs)

14 17

KALE, ROASTED GARLIC CHICKPEA, QUINOA SALAD (VG, GF)

Roasted red onion, almonds, red pepper pesto vinaigrette

16 19

SALT & PEPPER SQUID

Salad leaves & sriracha mayonnaise

18 21

BLACK BEAN & CORN TOSTADA (VG)

Bean & corn mix on a fried tortilla, avocado, coriander, lime & tomato salsa

14 17

PREMIUM SYDNEY ROCK OYSTERS

Served natural with lemon

6PC 24 27

12PC 44 49

Kilpatrick, Mornay or

6PC 26 29

Soy, ginger & shallot dressing

12PC 46 49

AUSTRALIAN BLACK TIGER PRAWNS (GF, DF)

Ocean caught whole Australian

6PC 22 25

Tiger prawns served with lemon and cocktail sauce

12PC 39 42

SOUP OF THE DAY

Served with toasted Turkish bread

12 15

KOREAN FRIED CHICKEN WINGS

With spicy sesame coating & pickles

16 19

CHINESE SPICE FRIED CAULIFLOWER BITES (VG, GF)

Tossed with sweet chilli plum sauce

14 17

**MAIN MEALS**

**M NM**

SURF & TURF (GF)

Char grilled wagyu rump steak, marinated garlic butter prawns, creamy mash, seasonal greens & beef jus

30 33

BEEF SHORT RIB RIGATONI PASTA

Slow braised beef short rib ragu, cherry tomatoes, shaved parmesan & gremolata

25 28

TWICE COOKED PORK BELLY (GF, DF)

Served with fennel & apple puree, roasted eschallots & dutch carrots, maple mustard jus

28 31

SMOKED SALMON & KING PRAWN LINGUINE

Marinated garlic prawns, smoked salmon & peas tossed in a creamy lemon infusion with linguine pasta & sourdough crumb

26 29

MAPLE ROASTED SWEET POTATO STRUDEL (VG)

With spinach, raisins & pinenuts, wrapped in filo pastry with rocket, olive & red onion salad & herb oil

21 24

PAN SEARED AUSTRALIAN GOLD BAND SNAPPER (GF, DF)

Steamed coconut rice, wilted Asian vegetables, yellow coconut curry & bean shoot salad

30 33

HOT AND COLD SEAFOOD PLATTER

Including fresh king prawns (3pp), mixed oysters (3pp), smoked salmon, beer battered fish, salt & pepper squid & pan seared marinated prawns (3pp) served with dipping sauces & fries

FOR ONE 55 60

FOR TWO 105 110

<b>AQUA CLASSICS</b>	<b>M</b>	<b>NM</b>	<b>DESSERTS</b>	<b>M</b>	<b>NM</b>
CHICKEN SCHNITZEL House crumbed breast schnitzel, served with chips & salad, or mash & seasonal veg, with your choice of sauce	20	23	AFFOGATO (GF) Espresso shot, vanilla ice cream, Frangelico	13	16
CHICKEN PARMIGIANA House crumbed breast schnitzel, napolitana sauce, mozzarella cheese with chips and salad	22	25	NUTELLA GANACHE TART With vanilla cream, hazelnut praline, chocolate syrup		
BEER BATTERED FISH & CHIPS House battered fish fillet with chips, salad and house made tartare sauce	20	23	DULCE DE LECHE & BANANA PANNA COTTA (GF) Raspberry gel, pistachio & meringue		
STEAK SANDWICH Char grilled scotch fillet, mustard aioli, sautéed onion & mushroom, tomato, rocket on Turkish served with chips	20	23	SORBETFRUIT SUNDAE (GF, VG) Seasonal sorbets, berry compote, fruit puree & nutty crumbs		
			CHEESE PLATE (GF AVAILABLE) A duo of local and imported cheeses, honey & rosemary apricots & crisp crackers		
			<b>SIDES</b>	<b>M</b>	<b>NM</b>
			BOWL OF CHIPS (VG)	Small 5	7
				Large 8	10
			BOWL OF SWEET POTATO FRIES (VG)		
				Small 7	9
				Large 10	12
			GARDEN SALAD (VG, GF)	8	10
			With seeded mustard vinaigrette		
			STEAMED MIXED VEGETABLES (V, GF)	8	10
			Tossed in butter & seasoning		
			BOWL OF CREAMY MASH	6	8
			ADDITIONAL SAUCES	2	3
			Gravy, pepper, mushroom, diane, hollandaise, jus, sweet chilli, tomato, BBQ, sriracha chilli, aioli, sour cream		
<b>CADETS</b>	<b>M</b>	<b>NM</b>			
INCLUDES ICE CREAM AND AN ACTIVITY PACK	12	15			
CHICKEN NUGGETS With chips and salad					
FISH & CHIPS With chips and salad					
GRILLED STEAK With chips and salad					
PASTA With your choice of napolitana sauce & parmesan, or butter & parmesan					