	-		THE PARTY	770000	
LITTLE NIBBLES		- BURGERS & SANDWICHES		FROM THE OCEAN	
CONFIT GARLIC BREAD  Homemade confit garlic butter	11	WAGYU BEEF BURGER Milk bun, salad. American cheese, aioli, fries	22	FISH & CHIPS Classic beer battered barramundi, salad greens.	22
HERB AND MOZZARELLA BREAD Confit garlic, mozzarella Italian herbs	15	CORNFED CHICKEN BURGER Milk bun, American cheese, salad, aioli, fries	22	lemon, tartare sauce  GRILLED SURCHARGE 4	
POTATO FRIES Confit garlic aioli	11	LAMB & TZATZIKI BURGER Milk bun, American cheese, salad, ajoli, fries	22	OCEANS FRESH SEAFOOD BASKET	34
SWEET POTATO FRIES Smoked chilli dip	12	VEGETABLE BURGER	20	Fried fish, prawn, squid, octopus, mussel, salad greens, fries, lemon, tartare sauce	
FRIED SALT & PEPPER SQUID Served with aioli, lemon	16	Milk bun, American cheese, salad, aioli, fries  BATTERED BARRAMUNDI BURGER  Milk bun, salad, tartare, fries	24	GRILLED SURCHARGE 4  OVEN BAKED BARRAMUNDI GF	34
BUTTERMILK FRIED CHICKEN WINGS Served with lemon aioli	16	STEAK SANDWICH Sirloin, american cheese, tempura onion, salad,	26	Beetroot hummus, roast cauliflower, dukkah  GRILLED SALMON seasonal roast vegetable, salsa verde G	F 34
BUFFALO CHICKEN WINGS Served with ranch sauce	18	Turkish bread, aioli, fries		PAN SEARED SNAPPER GF	34
GARLIC PARMESAN CAULIFLOWER Chunks served with lemon aioli	16	CHICKEN & BACON SANDWICH Cornfed chicken, American cheese, bacon, salad, Turkish bread, aioli fries	25	Potato mash, salad greens, caper, olive & pineapple salsa  SEAFOOD MEDLEY GF	30
TEMPURA PRAWNS Fried, served with smoke chilli aioli	18	TWICE COOKED PORK BELLY SANDWICH Asian slaw, sriracha aioli, fries	25	Cooked in a mild coconut and kaffir lime sauce and a side of jasmine rice	
JALAPENO CHEESE & CORN BITES Served with house dip	16	PIZZA		GARLIC PRAWNS GF With a hint of chilli served with buttered rice	30
TRUFFLE AND MUSHROOM ARANCINI GF Served with pesto mayo	20	MARGHERITA Cherry tomato, mozzarella, bocconcini, basil pesto VEGORAMA Mushroom, olives, onion, artichoke, parmesan	22	FROM THE BUTCHER	
CRUMB FRIED MOZZARELLA Batons served with marinara sauce	18	HAWAIIAN Sliced ham, diced pineapple, parmesan	24	BRAISED BEEF CHEEK GF Potato mash, kale and cranberry salad, pan jus	35
FRIED PORK GYOZA With kewpie mayonnaise	18	CAPRICCIOSA Sliced ham, mushroom, artichoke, olive, parmesal POLLO Spanish onion, sundried tomato, sliced chicken	24	TWICE COOKED PORK BELLY GF Sweet potato mash, broccolini, pan ius	35
TEMPURA ONION RINGS Served with aioli	14	PROSCIUTTO Fresh rocket leaves, aged prosciutto, parmesan	26	300GM DRY AGED PORTERHOUSE STEAK GF	40
SHARE BOARD	3	PULLED LAMB SHOULDER Slow cooked lamb, black olive, onion, parmesan	26	Cooked to your liking, salad greens, chips, red wine jus	
GRAZING BOARD Chicken wings, truffle arancini, squid, garlic parmesan cauliflower, mozzarella stick,	55	DIAVALO Hungarian salami, chilli flakes, olives, parmesan BBQ MEAT LOVER Mild salami, ham, chicken, beef, parmesan, bbg sauce	25 30	BBQ PORK RIB 500GM Oven baked chicory smoked honey bourbon rib served with salad greens and chips	45
assorted dips, marinated olives, salad and Turkish bread GRILLED SEAFOOD BOARD	69	GLUTEN FREE PIZZA AVAILABLE 5		CHICKEN MARSALA GFO Cornfed chicken, bacon, mushroom,	35
Calamari, barramundi, octopus, grilled prawns,	69	** All bases comes with tomato passata and mozzarella		white wine, creamy sauce, salad and chips	
smoked salmon, assorted dips, marinated olives, salad, and Turkish bread GFO 5		PASTA——— GNOCCHI CON ZUCCA GF	28	LAMB SHANK Mash potato, roast vegetables, pan jus	35
SALADS	2	Roasted pumpkin, parmesan, rocket, pesto sauce and tomato sugo		SIDES - \$10 KIDS - \$10	1
CHARRED BABY OCTOPUS GF, DF	28	ADD CHICKEN 6			- 1
Pear, chimichurri, orange, cherry tomato, house salad		SPAGHETTI MARINARA Squid, prawns, mussels, chilli, tomato passata,	32	POTATO MASH GF CHICKEN NUGGETS & C	HIPS
CHAR GRILLED CALAMARI GF, DF Seasonal greens, house marinade	22	white wine, rocket, parmesan FETTUCCINE LAMB RAGOUT	32	GRILLED BROCOLLINI GF FISH & CHIPS KIDS SALAD GF	
GRILLED SEAFOOD SALAD GF, DF Prawns, mussel, calamari, octopus, olives, seasonal greens	32	Slow cooked lamb, tomato broth, lamb jus, rocket leaves, parmesan cheese	3	SEASONAL SALAD GF HAM & PINEAPPLE PIZ	9
ANCIENT GRAIN SALAD GF Quinoa, butternut pumpkin, charred tomato, beetroot, seasonal greens, pepitas and sunflower seeds	20	SPAGHETTI BOLOGNESE Slow cooked ground beef with garlic napolitana sauce, red wine wine and jus	26	ROAST VEGETABLES GF SPAGHETTI BOLOGNE	SE
ADD CHICKEN 6 ADD GRILLED PRAWN 10		PENNE BOSCAIOLA Chicken, bacon, field mushroom, onion, white wine	30	DESSERTS \$15	
PRAWN CAPRESE SALAD GF	25	cream sauce, rocket leaves, parmesan cheese		STICKY DATE PUDDING	
Garlic prawn, seasonal greens, grape tomato, bocconcini, basil pesto and balsamic glaze		FETTUCHINI FRUTTI DI MARE Squid, prawns, mussel, onion, chilli, cherry tomato, olive oil, rocket, garlic white wine sauce, parmesan cheese	32	CHOCOLATE FUDGE BROWNIE Both dessert served with vanilla ice cream	

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SPARKLING	g	b	COCKTAILS	2	BEERS & CIDERS	
LONG ROW CHARDONNAY PINOT NOIR SA	10	45	ESPRESSO MARTINI	20	Available in bottles	
Vibrant refreshing ripe red berries & sweet spice	10		MARGARITA Frozen / Classic	18	LITTLE CREATURES PALE ALE	11
CHARLES PELLETIER Burgundy, France BLANC DE BLANCS	12	60	STRAWBERRY DAIQUIRI Frozen	20	ASAHI PERONI	12 12
French sparkling, methode traditionnelle, fruity notes			APEROL SPRITZ Aperol, Prosecco, soda	16	HEINEKEN ZERO	10
VILLA JOLANDA PROSECCO NV Veneto, Italy Fragrant & floral with notes of	13	65	NEGRONI Campari, Cinzano rosso, gin	16	SOMERSBY PEAR	11
stone fruit & spring flowers			SANGRIA Apple, orange, lemon juice & red wine	16	STONE'S GINGER BEER	12
WHITE WINE			TEQUILA SUNRISE	16	GREAT NORTHERN	11
CHALK HILL BLUE MOSCATO SA	9	40	Orange, lemon juice, grenadine, tequila		CORONA	12 14
Sweet notes of lychees & ginger with a delicious finish		40	BLUE LAGOON Blue curacao lemonade on crushed ice, vodka	18	REKORDERLIG STRAWBERRY & LIME	14
CHALK HILL BLUE SA	9	40	SEX ON THE BEACH	18	BEERS ALSO AVAILABLE ON TAP PLEASE CHECK AT THE BAR - 12 TAPS TO CHOOSE F	ROM
SEMILLON SAUVIGNON BLANC Intensely flavoured, pristine fruit with			Cranberry, peach, orange juice, vodka	10		
a clean and zippy palate			PINA COLADA	18	SOFT DRINKS	
MT RILEY SAUVIGNON BLANC Marlborough, NZ Vibrant with flavours of passionfruit & citrus	10	45	Coconut rum, pineapple, coconut cream		COKE / DIET COKE / SPRITE / FANTA / GINGER BEE GINGER ALE / LEMON LIME BITTERS / ICED TEA	R 6
GREEN BAY Margaret River, WA	10	45	BLUE HAWAIIAN Curacao, coconut cream, white rum, pineapple	20		
SEMILLON SAUVIGNON BLANC			LONG ISLAND ICE TEA	22 4	JUICE	
Crisp & refreshing with tropical fruits & zesty citrus			Tequila, rum, gin, Cointreau	14 14	ORANGE / APPLE / COCONUT WATER PINEAPPLE / CRANBERRY	6
PALADINO PINOT GRIGIO Delle venezie, Italy Immediate perfume, fresh fruity, dry & flavourful	10	45	BAY BREEZE Cranberry, pineapple juice, vodka	16		
DEEP WOODS ESTATE CHARDONNAY WA	11	50	MOJITO White rum, mint, lime, soda	16	WATER	S L
Intense & vibrant with notes of ripe stone fruits & subtle oak			COSMOPOLITAN Cranberry, Vodka, triple sec	18	STILL / SPARKLING	5/9
LES PEYRAUTINS CHARDONNAY France	12	60	DARK AND STORMY Dark rum, lemon & lime, gold ginger beer	16	COFFEE	
Fruity with delicate perfume of apple, pear, dry finish		8		16	FLAT WHITE / LATTE / CAPPUCCINO /	5.5
ROSÉ		1	Sky vodka, crushed lime, Bundaberg ginger beer	10	LONG BLACK / SHORT MACCHIATO	
NOSE		4	CDIDIEC 02 MINED	~	LONG MACCHIATO	6
NATURALIS ORGANIC ROSÉ SA Aromas of blueberry, strawberry and a hint of lime	10	45 7	DI IIII O C MILITERE		CHAI LATTE DIRTY CHAI LATTE	6.5
ESTANDON ROSÉ Provence. France	13	65	BAILEYS	12	MOCHA	6.5
// Fresh aromas of peaches and			SKY VODKA	12	ICED LATTE	8
pears, strawberry and lychee		-	GORDON'S PINK GIN	12	FRAPPE	10
RED WINE		- 8	BACARDI RUM	12	AFFOGATTO	6
CHALK HILL BLUE CABERNET MERLOT SA	9	40	SAILOR JERRY'S SPICED RUM	12	ESPRESSO	4
Medium bodied with fresh plums, mulberry & cedar notes		, and	TEQUILA JOSE CUERVO	12	HOT CHOCOLATE	6
ROCCA CHIANTI Tuscany, Italy	10	45	JIMADOR	12	BABY CHINO	3
Elegant aromas of forest fruit and mint notes		Z	BOURBON JACK DANIELS	12	EXTRA SHOT	1
LONG ROW CABERNET SAUVIGNON SA Intense dark fruits notes with lifted spice	10	45	JAMESONS IRISH WHISKEY	12	SOY / ALMOND MILK	0.8
EARTHWORKS SHIRAZ Barossa Valley, SA	11	50	COGNAC VSOP COURVOISIER	16	ADD FRANGELICO OR BAILEYS	7
Intense dark fruits notes with lifted spice			WILD TURKEY	12	TEA	
DEEP WOODS ESTATE 'WHITE LABEL' SHIRAZ WA Silky & sumptuous with red cherries	A 11	50	BOMBAY SAPPHIRE	14	ENGLISH BREAKFAST / EARL GREY /	5.5
& chocolate flavours			ST AGNES BRANDY	12	GREEN TEA / JASMINE / PEPPERMINT	
LES PEYRAUTINS PINOT NOIR France Mild & elegant, intense fruity aroma, distinct apricot	12	60	JOHNNIE WALKER BLACK LABEL	16	MILKSHAKES	
rinio a elegant, intense multy aroma, distinct apricot		3			CHOCOLATE / VANILLA / STRAWBERRY	8
	- An					W. 198