



## 'Breads'

(Ciabatta mini loaf – serves 2)

**6.50**

Garlic & parsley  
 Parmesan & basil  
 Plain with **EVOO**, sticky balsamic & house made dukkah

## 'Starters'

### **Tastes of the Mediterranean**

**17.50**

Our own pickled char-grilled octopus, grilled haloumi cheese fingers, pickled antipasto mix, beetroot chutney & tzatziki with toasted pita chips

### **Homemade Pork Spring Rolls**

**12.50**

Diced BBQ pork rib with Chinese coleslaw ginger and rice noodle threads, served with sweet soy and chilli dipping sauce

### **Char-grilled Octopus**

**E 13.50 M 19.50**

Prepared from fresh using traditional Mediterranean cooking methods on a crisp garden salad, drizzled with lemon-pepper & oregano vinaigrette

### **Salmon Terrine**

**14.50**

Smoked salmon, spring onion and Neufchatel terrine, sliced and served with parmesan ciabatta toast and salad greens

### **Seasoned Wedges** with sour cream & sweet chilli

**7.50**

### **Basket of Chips**

**6.50**

## 'Summer Salad Selection'

### **Mango & Roasted Macadamia Salad**

**10.50**

With roasted red peppers, chopped dates, semi-dried tomatoes, spanish onion, pita chips & tossed salad leaves, drizzled with **EVOO** and our own roast capsicum cailis .V

### **Garden Salad**

**6.50**

Mixed lettuce leaves with cherry tomato, continental cucumber & spanish onion, dressed with citrus vinaigrette

### **Greek Salad**

**7.50**

Salad leaves with haloumi cheese cubes, kalamata olives, red onion, cucumber & cherry tomatoes, drizzled with **EVOO** and balsamic, red wine and garlic vinaigrette

The Chef and her team are more than happy to cater to specific dietary requirements where possible!

If you have any severe food allergies, PLEASE advise our Wait staff, so the Kitchen Staff are adequately informed. \*MSG-free Zone\*

GF = Gluten Free V = Vegetarian EVOO = Extra Virgin Olive Oil

Multiple payments for evenly "split" bills are acceptable however we appreciate your patience for staff arranging this for you particularly at busy times –Thank You



## 'Mains'

<b>Ocean &amp; Earth</b>	<b>33.50</b>
Grain fed sirloin steak, char-grilled and oven-rested, served on a lightly dressed warm potato salad & topped with pan-seared Australian Prawns (3) in a pink peppercorn, mandarin & vermouth cream sauce <b>GF</b>	
<b>Sirloin Steak, Chips &amp; Salad</b>	<b>25.50</b>
Char-grilled sirloin steak served with red wine jus and crunchy home-style chips and garden salad	
<b>Marinated Greek Lamb</b>	<b>23.50</b>
Tender chunks of marinated Lamb char-grilled and served on roasted pumpkin mash, buttered sautéed spinach & roasted garlic cloves drizzled with traditional tzatziki <b>GF</b>	
<b>'The Landing' Prawn Caesar Salad</b>	<b>19.50</b>
Salt and pepper prawns served on crisp green oak lettuce with soft boiled egg, parmesan croutons, char-grilled bacon, spanish onion, shaved parmesan and our own caesar dressing	
<b>Twice-cooked Pork Belly</b>	<b>23.00</b>
Topped with a plum & ginger glaze, on crispy rice noodles & chinese coleslaw <b>GF</b>	
<b>Salt &amp; Pepper Squid or Prawns</b>	<b>19.50</b>
Dusted with our own gluten-free sea salt & mixed pepper seasoned rice flour, with lime & ginger aioli, chips & garden salad <b>GF</b>	
<b>Citrus Poached Chicken</b>	<b>19.50</b>
Sliced & served chilled on our mango and roasted macadamia salad, chopped dates, Spanish onion, pita crisps, drizzled with semi dried tomato & roasted red pepper coulis <b>GF</b>	
<b>Steak Sandwich &amp; Chips</b>	<b>18.50</b>
Toasted Ciabatta bun with grilled haloumi cheese, smokey bacon, egg, tomato, lettuce, beetroot chutney and a dill, mustard and horseradish aioli	
<b>Coopers Beer-battered or Grilled Fish Fillets (grilled GF)</b>	<b>18.50</b>
Served with chips & garden salad with homemade tartare	
<b>Roasted Pumpkin, Semi-dried Tomato, &amp; Parmesan Shortcrust Tart</b>	<b>16.50</b>
Served on a garden salad and drizzled with sticky balsamic reduction and <b>EVOO V</b>	

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## 'Something Sweet'

<b>Affogato</b>		<b>12.50</b>
Creamy homemade parfait (ask our friendly staff for today's flavours) served with a shot of espresso and a liqueur of your choice		
<b>Mandarin, Almond and Polenta Pudding</b>		<b>9.50</b>
Served warm with candied orange and cointreau syrup and vanilla ice-cream <b>GF</b>		
<b>Summer Berry Basket</b>		<b>10.50</b>
An assortment of berries macerated in vanilla bean and sugar syrup, served in a shortbread basket topped with ice cream		
<b>Chocolate Trilogy</b>		<b>12.50</b>
Layers of white, milk and dark chocolate parfait, topped with rich chocolate ganache rosette (perfect for the chocolate lover)		
<b>Petit Fours</b>		<b>9.50</b>
A variety of hand-made bite-size sweet treats		
<b>Cheese Platter</b>		<b>15.00</b>
3 wedges of local and interstate cheese varieties with roasted nuts and dried fruit (Serves 2)		

## 'Coffee and Tea'

Coffee	cup <b>3.50</b>	mug <b>4.50</b>
Tea	cup <b>3.50</b>	mug <b>4.50</b>
Hot chocolate		mug <b>4.50</b>
Vienna		<b>4.50</b>

### **Liqueur coffees** **10.00**

Irish Jamesons  
 Mexican Kahlua  
 Italian Frangelico  
 Jamaican Coruba Rum

**Milkshakes** (chocolate, strawberry and caramel) **6.00**

**Iced Coffee** **6.00**

**Iced Chocolate** **6.00**

## 'Port'

Penfold Club Port	<b>5.00</b>
Queen Adelaide Tawny Port	<b>4.50</b>
Hennessy VP Cognac	<b>12.00</b>

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