



beachside classics.

Monday & Tuesday - 12pm-3pm

Wednesday, Thursday & Friday - 12pm-5pm

beer battered nz hoki fish with chips and tartare sauce	30
fish tacos battered fish, pineapple and bundaberg rum salsa, pickled red cabbage and coriander mayo (df)	2 for 24
salmon sashimi taco fennel slaw, avocado, sesame and pico de galo	3 for 24
salmon sashimi and kim chi poke bowl brown rice, cucumber, sesame, tobiko and wakame (gf, df)	29
goddess salad kale, maple roasted pumpkin, quinoa, pomegranate, soy beans, green goddess dressing and roasted almonds (vg, gf) add chicken • 8 add haloumi • 6 add avocado • 4	22
steak sandwich lettuce, tomato, dijon aioli and caramelised onion served with chips	28
cheeseburger and fries beetroot, pickles, lettuce, tomato and aioli	26
chicken schnitzel burger and fries slaw, cheese, tomato and chipotle aioli	25
salt & szechuan pepper calamari with yuzu aioli (gf)	22
charcuterie platter for 2 san daniele 24 month prosciutto, fennel salami, double cream brie, grana padano parmesan, house pickled vegetables and fresh peach, lavosh and toasted sourdough	40

Please note no alterations to the menu. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we can not guarantee that our food will be allergen free. Please let our waitstaff know if you have any allergies.

Cakeage \$3 per person • Corkage \$8 per bottle • No split bills
10% Sunday Surcharge • 15% Public Holiday Surcharge • 1.5% Credit Card
VG = Vegan • V = Vegetarian • GF = Gluten Free • DF = Dairy Free