

Entrée

½ dozen Pacific oysters natural with mignonette dressing <i>GF, DF</i>	34
Soft shelled crab salad Iceberg kimchi, fermented chilli mayo, pickled onion, sorrel <i>DF</i>	18
Salt and pepper squid with sriracha mayo, coriander and lime <i>GF, DF</i>	15
Spiced duck terrine with eschalot purée, witlof, apple	22
Roasted pumpkin and coconut velouté with toasted seeds and charred sourdough <i>DF, VE</i>	19

Mains

12-hour slow cooked beef cheek with truffle mash, baby carrots and spinach <i>GF</i>	38
Eye fillet with apple cider fondant, pea purée, glazed shallot and spring onion <i>GF</i>	46
Pistachio and macadamia crusted Humpty Doo barramundi with wild rocket, parsley vichyssoise and cauliflower blossom <i>GF</i>	39
Beef burger Grilled Angus patty, bacon, aioli, lettuce leaves, tomato, cheddar cheese on a milk bun with chips	25
Classic fish and chips Beer battered flathead fillets served with fries, red gherkin slaw, lemon and tartar sauce <i>DF</i>	25
Spiced chickpea ragu with glazed eggplant, basil, oil and sourdough <i>DF, VE</i>	29

Sides

Rainbow tomato, basil pesto, burrata <i>GF</i>	10
Chargrilled broccolini and cauliflower blossom <i>GF</i>	10
Crispy polenta chips with paprika mayo	10

Desserts

Chocolate ganache and praline tart with berry coulis and strawberries	18
Little Creek cheese plate Selection of local cheeses served with fig and almond bread, quince & rhubarb compote	28

Kids

Cheeseburger and chips	15
Chicken nuggets and chips	15
Fish and chips	15

Dairy Free – DF

Gluten Free – GF

Vegan – VE

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have.

All prices inclusive of GST. A 1.5% Merchant fee applies to all credit card transactions.
A 10% surcharge applies to public holidays.