

# FOOD MENU

FOOD AVAILABLE 12PM – 5PM

BITES		MAINS	
ARTISAN SOURDOUGH (V, NF) with extra virgin olive oil and aged balsamic	10	MUSHROOM SHAWARMA (VE) with Portabello mushrooms, radish, and spanish onion, served with hummus	25
ALASKAN KING CRAB TARTLET with spiced mayo, native wildfire and leek	20	WAGYU BURGER (GFA) with cheese, tomato, lettuce, onion jam and dijonaise, served with fries	31
TRUFFLE AND PARMESAN ARANCINI (V, GF) served with garlic aioli	18	BLAT CHICKEN BURGER with bacon, lettuce, avocado, tomato and a smokey tomato relish, served with fries	31
PACIFIC OYSTERS half dozen dozen	32 62	STEAK SANDWICH Sirloin steak on toasted sourdough with onion jam, lettuce, cheese and horseradish sauce, served with fries	31
FRIES (V, NF, DF) served with aioli	13	PRAWN ROLL ON BRIOCHE with tiger prawns, avocado, baby gem lettuce and apple with Marie Rose dressing, served with fries	33
KIDS MEALS		MARGHERITA PIZZA (V) with Roma tomatoes, buffalo mozzarella and fresh basil Add prosciutto	30 +10
Includes main meal and drink			
CHEESEBURGER AND CHIPS	17		
CHICKEN NUGGETS AND CHIPS	17		
FISH BITES AND CHIPS	17		
LIGHT			
CLASSIC CAESAR SALAD (GFA, NF) add prawns add grilled chicken	26 12 10	Condiments available on request: Tomato ketchup, BBQ sauce, Mustard, Mayonnaise, Tabasco sauce, HP sauce	
CLASSIC GREEK SALAD (GFA, NF) add prawns add grilled chicken	26 12 10	Please speak to our team for any dietary requirements. All meat (except pork) is certified Halal. Menu subject to availability. A 1.9% merchant service fee applies on credit card. A surcharge will apply on Sundays and public holidays.	
CHEESE PLATTER (V) with Little Creek gin cheddar, sapphire blue, marinated labneh, membrillo, walnut and lavosh	38	GF = Gluten Free GFA = Gluten Free Available DF = Dairy Free V = Vegetarian VA = Vegetarian Option Available NF = Nut Free VE = Vegan	