

BISTRO MENU



PLEASE PLACE YOUR ORDER AT THE BAR

TO START OR SHARE

COFFIN BAY S.A OYSTERS NATURAL, WITH FRESH LEMON AND VODKA LIME SALSA	\$15/27
BRUSCHETTA OF TOMATO, FETA AND RED ONION WITH BALSAMIC AND FRESH BASIL	\$13.90
SOUP OF THE DAY WITH CRUSTY LOAF	\$ 9.90
MUSSELS STEAMED IN A SPICED TOMATO, HERB AND WHITE WINE BROTH	\$14.90
HOUSEMADE DIPS- SMOKED EGGPLANT, HOMOUS AND TZATZIKI	\$15.90
GARLIC BREAD (6 PIECES)	\$7.90
PIZZAS- SEE STAFF FOR SELECTIONS	\$15.90
GRAZING PLATE- CRISP WHITING TAILS, HONEY GRAVALAX SALMON, BABAGHANOUSH, GRILLED CHORIZO, S.A OYSTERS, CHILLI SQUID, ARTISAN CURED MEATS, FENNEL SALAD	\$39.90

SOME OLD FAVOURITES

BURGERS -ALL SERVED WITH LETTUCE, TOMATO, CHEESE, AIOLI, RELISH AND CHIPS	
-BEEF AND BACON	\$18.90
-CHARGRILLED CHICKEN AND AVOCADO	\$19.90
-VEGETARIAN LENTIL AND AVOCADO	\$18.90
BEER BATTERED ROCKLING SERVED WITH CHIPS, SALAD, TARTARE AND LEMON	\$19.50
CHICKEN PARMIGIANA- SERVED WITH GARDEN SALAD AND CHIPS	\$19.90
250GRAM ANGUS SCOTCH FILLET STEAK SERVED WITH CHIPS, GARDEN SALAD AND GARLIC MUSTARD BUTTER	\$24.90

BISTRO MENU



SOMETHING GREEN?

WARM PUMPKIN, FETA AND SPINACH SALAD WITH TOASTED PINE NUTS, ROAST ONION HERB CROUTONS AND A SOFT POACHED EGG	\$15.90
CITRUS SALTED CALAMARI SALAD- MIXED LEAVES, PICKLED FENNEL, TOMATO, GOATS CHEESE AND PRESERVED LEMON WITH BASIL AIOLI	\$21.90
BBQ CHICKEN AND ASPARAGUS SALAD, WALNUTS, ROASTED PEPPERS, FETA AND CHERRY TOMATOES WITH A HONEY MUSTARD DRESSING	\$19.90

SPRING SPECIALTIES

LAMB NECK, 8 HOUR SLOW BRAISED- ON A TRUFFLED HERB AND PUMPKIN MASH WITH A GRILLED ASPARAGUS AND GREEN BEAN FRICASSEE	\$25.90
CANNELLONI-ROASTED SWEET POTATO, WALLNUT AND RICOTTA, IN A RICH TOMATO SUGO WITH A SHAVED PEAR AND PARMESAN SALAD	\$21.90
SPANISH SEAFOOD ESTOFADO- FRESH PRAWNS, FISH, BLACK MUSSELS, SCALLOPS IN A RICH SAFFRON SOFRITTO WITH CHORIZO, HERBS, PEPPERS AND GRILLED LIME	\$30.90
CURRIED LAMB AND HERB SAUSAGES-HOUSE MADE-WITH COLCANNON MASH, BABY CARROTS AND ROASTED ONION GRAVY	\$24.50
SPAGHETTI PESCATORE- FRESH MUSSELS, TIGER PRAWNS, SCALLOPS AND CALAMARI TOSSED WITH X.V.O OIL, GARLIC, CHILLI, PRESERVED LEMON AND FINE HERBS	\$24.90
FISH OF THE DAY- SERVED WITH A RUSSIAN POTATO SALAD, FENNEL CRUSTED VINE TOMATOES AND SQUID INK AIOLI	\$MP
STEAK OF THE DAY- ON A PARSNIP AND KIPFLER MASH, BRAISED SHALLOTS AND PORT WINE JUS WITH GARLIC MUSTARD BUTTER	\$MP

BISTRO MENU



A BIT ON THE SIDE?

WEDGES WITH SOUR-CREAM	\$7.90
CHIPS WITH AIOLI	\$7.90
STEAMED GREENS IN LEMON AND MUSTARD BUTTER	\$8
ROCKET, PEAR AND PARMESAN SALAD WITH WHITE BALSAMIC	\$8