

Menu

MIXED MEDITERRANEAN OLIVES with garlic, rosemary and lemon (vg, gf)	\$10
FRIES <i>with</i> AIOLI	\$11
SWEET POTATO FRIES topped with guacamole and cherry tomato salsa	\$14
FRESH LA STELLA BURRATA & HEIRLOOM CHERRY TOMATO served with a balsamic gel, onion, herbs and olive oil (vg, gf)	\$24
CAULIFLOWER FRITTI with a pickled red onion and raisin jam (vg)	\$17
SYDNEY ROCK OYSTERS Natural or with finger lime mignonette (gf)	$\frac{1}{2}$ doz \$26 1 doz \$48
PANKO CRUMBED SNAPPER GOUJONS with side salad and lemon mayo	\$33
BUCKET OF PRAWNS with lemon and cocktail sauce (gf)	\$42
SPICY BEEF QUESADILLA with cheese, guacamole and sour cream	\$22
AUSTRALIAN CHEESE BOARD lavosh, jam, sourdough and fruit (v, gf crackers available)	\$32
FRIED HONEY ICE CREAM with berry compote, consommé and mint	\$14

(DF) DAIRY FREE (GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

All items may contain traces of nuts. All credit card transactions incur a 1.5% surcharge.
Surcharge applies on public holidays.

Drinks

BEER - BOTTLE

Peroni (Italy)	\$11
4 Pines Kolsch (Manly)	\$10.50
4 Pines Pale Ale (Manly)	\$10.50
Cascade Light (Tasmania)	\$8
Corona (Mexico)	\$11
Pure Blonde Premium Lager (Australia)	\$10.50
Crown Lager (Australia)	\$11

COCKTAILS

\$20

KISS FROM A ROSE

A delicious blend of Tanqueray Gin, lychee and rose syrups for a refreshing sweetness, all balanced out with the perfect amount of lemon. You'll be glad you chose this drink on those sunny afternoons overlooking the harbour.

JACK'S APPLE

Jack Daniel's Tennessee Fire Whiskey, apple liqueur, apple juice and hints of lemon and vanilla combine in this incredible cocktail that will have you dreaming of apple pies in no time.

SAILOR'S MISTRESS

Fruity and Citrusy is what you can expect when it comes to this tasty treat. Havana Club Especial mixed with passionfruit and strawberry, then balanced with splashes of lemon and sugar make this drink one to remember.

NICE PEAR

Smooth yet crisp, and perfectly gingery is the best way to describe this warming little number. Ketel One Pear Liqueur with a dash of vanilla syrup and topped with ginger beer, it will have you refreshed at first sip.

THE DON'S DINGHY

Make no mistake this little dinghy has the soul of a ship. Don Julio Blanco tequila shaken with pineapple, lemon juice and agave syrup and poured over fresh ice. Strong yet balanced with a smokey finish.

COCKTAILS JUGS

\$39

FRUITS AFLOAT

Ketel One vodka, Chambord, fresh strawberry and orange slices mix with ginger beer to make the perfect jug for any occasion. So, go ahead, treat your table to a refreshing jug!

SINKING CITRUS

Tanqueray gin, Cointreau and elderflower liqueur blended with fresh cucumber and orange slices? Good. Topped with lemon squash? Great. In a jug big enough to serve you and your friends? The best!

TROPIC THUNDER

A downpour of coconut rum and melon liqueur meet with lemon and pineapple juice to create a truly delicious jug to be enjoyed by all.

WINES

SPARKLING

NV Anna Spinato (Prosecco)	\$12.50 / \$52
NV Jansz (Cuvee)	\$14.50 / \$62
NV Pol Roger (Brut)	\$145

WHITE

Kimi Sauvignon Blanc (Marlborough, NZ)	\$12.50 / \$57
Ad Hoc Wallflower Riesling (Great Southern, Aust)	\$12.50 / \$62
Fiore Moscato (Central Ranges, Mudgee)	\$12.50 / \$52

ROSÉ

Feraud Rose (Champagne, France)	\$12.50 / \$52
Rose Rose (King Valley, Victoria)	\$14.50 / \$67

RED

Trentham Est Merlot (Murray Darling)	\$12.50 / \$52
Round 2 Shiraz (Eastern Barossa Valley, SA)	\$12.50 / \$62
Rabbit Ranch Pinot Noir (Central Otago, NZ)	\$15 / \$65