

Menu

ENTRÉES

GARLIC BREAD 10

Toasted turkish bread with our house made garlic & parsley butter.

SPANISH GARLIC PRAWNS (I) 25

(Gluten free option available)

King prawns, garlic, chilli, extra virgin olive oil, smoked spanish chorizo, roasted red capsicum, lemon & smoked paprika served in a sizzling hot pot with toasted turkish bread.

GRILLED SCALLOPS (I) 24

With coconut & lemongrass rice, sautéed bok choy, crispy shallot & a sweet soy marinade, served in the half shell.

BRUSCHETTA 16

Roma tomato's, spanish onion, extra virgin olive oil & balsamic glaze on toasted turkish bread.

BOWL OF CHIPS 12

Crispy fries with a garlic aioli dipping sauce.

MAINS

LOCAL FISH & CHIPS (A) 32

(Gluten free option available)

Sourced locally from Narooma Bridge Seafoods in our house made beer batter, served with chips, garden salad, tartare sauce and lemon.

NEW ORLEANS GUMBO (I) 32

A rich dark roux stew simmered with the holy trinity of capsicum, celery, & onion with king prawns, smoked sausage & cajun chicken served with steamed rice.

GARLIC PRAWNS (I) 36

(Gluten free option available)

Succulent king prawns in a creamy garlic sauce, served with fragrant jasmine rice, toasted turkish bread & garden salad.

SEAFOOD CHOWDER (M) 34

A rich creamy chowder with locally sourced fish, prawns, scallops, mussels & squid, simmered with diced potatoes & aromatic herbs served with warm crusty turkish bread.

SZECHUAN SQUID SALAD (I) 26

Tender squid in our house made szechuan seasoning, mixed leaf, spanish onion, cherry tomato's, roasted red capsicum, beans shoots & fried shallots with an asian inspired dressing.

Menu

MAINS

GRILLED SNAPPER (A) (GF) 32

Australian butterflied snapper fillet, aromatic herbs, fresh lemon, salsa verde, balsamic reduction, chilli, garlic & tomato salsa & seasonal vegetables.

CHICKEN SCHNITZEL 27

Prepared in house in a japanese panko crumb, served with chips, garden salad & gravy.

SURF & CHIRP (M) 37

Chicken schnitzel prepared in house in a japanese panko crumb topped with prawns, scallops, mussels & squid in a rich creamy garlic sauce served with seasonal vegetables.

BUTTERMILK FRIED CHICKEN TACOS 27

Tender strips of fried chicken, crisp slaw, roasted corn & tomato salsa, pickled red onion, fried shallots & jalapeño ranch on flour tortillas (3 per serve)

PRAWN & CHORIZO LINGUINE (I) 32

Pan seared king prawns & Spanish chorizo tossed with garlic, chilli, soft leeks, blistered cherry tomato's, fresh lemon, aromatic herbs, white wine and our house made napoli sauce.

LINGUINE BOSCAIOLA 28

Smokey bacon, sautéed wild mushrooms, soft leeks & white wine in a rich creamy sauce, topped with freshly grated parmesan.

SEAFOOD PLATTER FOR ONE (M) 42

Fresh Australian king prawns, battered local fish, lemon pepper squid, house crumbed king prawns, crispy chips, garden salad, tartare and lemon wedge.

SHARE SEAFOOD PLATTER (M) 150

Battered local fish, lemon pepper squid, calamari ring's, herb & garlic prawn skewers, garlic prawns, sweet chilli squid, fresh tiger prawns, garden salad, crispy chips, tartare & lemon.

DESSERT

18.50

Marz bar cheesecake

Nero mudcake

Carrot cake

All served with ice cream, syrup and granola.