



SMALLER BITES

Pambula Bistro Oysters –	Natural	\$4 each
	Kilpatrick	\$4.5 each
	Fresh Jalapeno /lemon salsa	\$4.5 each

Toasted garlic/cheese bread with sun dried tomato tapenade	\$11.5
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Grilled Organic Sourdough Bread – with marinated olives, gruyere cheese & anchovies	\$14.5
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Whitebait – crispy fried with herb aioli dip	\$14.5
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Bruschetta – with prawns, smoked salmon, bug tails & avocado with orange/black pepper dressing	\$20
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Chinese BBQ Pulled Pork Bao – with marinated cabbage, carrots, spanish onion & coriander	\$16.5
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Sides – Steamed broccoli with feta cheese, cashews & lemon oil	\$12
Rosemary/sea salt chips with roasted garlic aioli	\$11
Garden salad with yoghurt herb dressing	\$9

Please note: Please alert your waiter of any allergy information. While all food is prepared on the premises the kitchen can not guarantee that the food has not come into contact with any potential allergies.

BIGGER BITES

Fish and chips with salad and tartare sauce (gf available) (flake and flathead sourced locally)	Flake – \$25 Flathead – \$31.5
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Seafood Platter – Seasonal selection of grilled, fried, battered, smoked, poached, marinated, pickled seafood with dips & flatbread (gf available)	\$85
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Warm Chicken Salad – Sesame coated chicken strips, cos lettuce, black beans, cherry tomato & roast pumpkin with yoghurt herb dressing	\$25
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Trio of Tacos – Prawn, flathead, beef with lettuce, mild spiced salsa & lime sour cream	\$28
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Moroccan Spiced Salmon – Spice & pistachio nut crusted Atlantic salmon, baby spinach, blue berries, avocado cream & pomegranate dressing	\$33.5
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Jambalaya Soup – Mild spiced braise of shellfish, ocean fish fillets with wild black rice & vegetables	\$30
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Felafel Burger with beetroot, pickled cucumber, tomato/onion relish & fries	\$19.5
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DRINKS

COFFEE, TEA & SHAKES

Cappuccino, café latte, flat white, long black, espresso or chai	all \$4
Extra shot	+50c
Soy milk/almond/ lactose free	+50c
Mugs	\$5
Pot of tea <i>(english breakfast, earl grey, green, peppermint, chamomile & lemon/ginger)</i>	\$5
Hot chocolate	\$5
Iced coffee	\$7
Iced chocolate	\$7
Flavoured spiders	\$6
Milkshakes	\$6.5
Thick shakes <i>(Chocolate, strawberry, caramel, lime, vanilla or coffee)</i>	\$7.5

SOFT DRINKS

Glass of soft drink	\$3.5
300ml tonic water	\$4
300ml mineral water	\$4
Lemon lime bitters	\$6

BEER

Cascade Light	\$6
Great Northern	\$6
Carlton Dry	\$6.5
Corona	\$9
Twisted Sister Cider Pear & Apple	\$7.5

SPIRITS (\$10)

Jack Daniels
Bundaberg Rum
Jim Beam
Malibu
Southern Comfort
Midori
Scotch Whiskey
Irish Whiskey
Brandy
Bacardi
Vodka
Oyzo
Campari

LIQUERS (\$11)

Baileys
Kahlua
Galliano
Cointereau
Amaretto
Tia Maria
Grande Marnier
Drambuie

WINE LIST

SPARKLING

Piccolo Prosecco (200ml) <i>(King Valley)</i>	\$9
Piccolo Sparkling Dunes & Greene <i>(200ml) (South Australia)</i>	\$9.5

WHITE WINE

Markview Chardonnay <i>(New South Wales)</i>	\$7.5 / \$28
Bay of Stones Sav. Blanc <i>(South Australia)</i>	\$9 / \$36
821 Marlborough Sav. Blanc <i>(New Zealand)</i>	\$10 / \$37
Willowglen Moscato <i>(New South Wales)</i>	\$7.5 / \$28
Sarsfield Rosé <i>(Local)</i>	\$9 / \$36

RED WINE

Zilzie the Source Cab. Sav. <i>(South Australia)</i>	\$9.5 / 38
Sarsfield Pinot Noir <i>(Local)</i>	\$11 / \$44
Markview Merlot <i>(New South Wales)</i>	\$7 / \$27
The Point Watershed Shiraz <i>(Western Australia)</i>	\$9 / \$36



BRUNCH

Blueberry Shake – Blueberries, yoghurt, coconut milk & chia seeds	\$10
Toasted Sourdough - Avocado, baby spinach, poached egg & dukha crumble (Add smoked salmon for \$5.5 extra)	\$16.5
Scrambled Eggs with spinach & feta in rustic baguette bread (Add bacon for \$4 extra)	\$14
Sharing Platter – Seasonal selection of grilled, fried, smoked, poached, marinated & pickled seafood with dips and warm bread (gf available)	\$48
Bacon & Egg Toasty – Turkish bread, eggs, bacon with tomato relish	\$12

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