

*Dining Room*  
AT THE HEADS

SMALL

Market Oysters (1/2 Dozen) 18  
Served Natural with Lemon and Tabasco (GF)

Tomato Salad 16  
Tomatoes, cucumber and marjoram with buffalo mozzarella (GF)

Tuna in a Jar 18  
Sashimi tuna, avocado, yuzu, wasabi dressing, radish, crispy crumbs and coriander

Crispy Fried Calamari 16  
Rocket and fennel salad with preserved lemon vinaigrette (GF)

Braised Onion Tart 17  
Baked with leek and Drysdale goats cheese with frisee & walnut salad and truffle vinaigrette

House Cured King Salmon 19  
Beetroot and raspberry cured salmon with raw picked vegetables and Drysdale Goats cheese (GF)

Peppered David Blackmore 9+ Wagyu Carpaccio 18  
Truffle aioli, crispy garlic, parmesan cheese and rocket (GF)

LARGE

Whole Roasted Cauliflower 28  
Topped with Brie cheese on a watercress salad with tea soaked sultanas and almonds (GF)

Sea Bounty Mussels 23  
Spiced coconut and chipotle broth served with toasted sourdough

Fish and Chips 28  
Beer battered Flat Head, chips, house tartare and lemon

Squid Ink and Prawn Linguini 30  
Australian banana prawns, chilli, garlic, and cherry tomatoes

Fish Pie 32  
King salmon, local garfish, king prawns and mussels in a creamy tarragon and mustard sauce

Free Range Chicken Breast 32  
Marinated in tahini and buttermilk, served with a quinoa, broadbean and lemon salad (GF)

Confit Pork Belly 34  
Apple puree, cabbage and kohlrabi slaw, roasted baby onions (GF)

220gm Wagyu Eye Fillet 39  
Topped with chimmi churri, onion rings, served with a half baby cos, buttermilk dressing and cheddar

SIDES

Potato and Rosemary sourdough mini loaf served with butter 5.5  
Crunchy Fries with House Mayo 9 (GF)  
Roasted asparagus and broccolini with a mint and caper salsa 9 (GF)  
Iceberg salad with mimosa dressing, bacon and fried shallots 9

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DESSERT

Caramelised White Chocolate Mousse 15  
Served With Citrus salad and gel

Coconut Sundae 16  
Topped with chewy chocolate brownie pieces and salted caramel sauce

Rhubarb Crumble 14  
Stewed rhubarb with ginger and apple topped with oat crumble and pistachio ice cream

Cheese Plate 18  
Selection of two cheeses with biscuits and house made fruit paste