

CAPE COD

ENTREE \$19

Half dozen freshly shucked to order oysters -
Natural,
Mignonette,
Fresh horseradish,
Chardonnay & red wine vinegar

Hot garlic prawns, slow roasted chilli, tomato and basil sauce

Seared scallops, chorizo, butternut pumpkin puree

Crispy lemon pepper squid, lime sweet chilli, soy sauce

MAIN \$32

Market fish of the day, chips, salad - grilled, battered or crumbed

Crispy skin Cone Bay barramundi, sweet potatoes hash, sauté baby spinach,
caper and dill sauce

Prawn aglio olio, prawn, garlic, chilli, spanish onions, white wine and parsley

Seafood risotto, prawns, scallops, mushrooms, crispy prosciutto chips

Pasta puttanesca, prawns, mussels, calamari spicy olive, caper, anchovies, tomatoes

SIDES \$8

Chips

Seasonal Vegetables

Garden salad

Pear, rocket & parmesan salad

DESSERT \$15

Chocolate fondant, vanilla ice-cream

Crème brûlée, biscotti, berry compote

Sticky date pudding, butter scotch sauce

Affogato - espresso, frangelico, vanilla ice cream