

### Starters

Garlic bread	\$7.5
Spice & citrus roasted olives	\$7.2
Fried stuffed green olives with aioli	\$7.2
Ciabatta with olive oil and balsamic	\$7.2
Grilled chorizo w-smoked tomato jam	\$8.5
Meatballs wrapped in bacon in romanesco sauce	\$8.5
Salt and pepper white bait with aioli	\$9.5
Salt and pepper prawns with aioli	\$10.90
Dips, two of Chefs selection W-warm pita	\$15
Build a platter 3 is ideal for 2people	

### Entree

Tempura soft shell crab w-watercress, coriander, cherry tomato & spring onion w roast capsicum coulis	\$19.9
Stuffed crumbed mushrooms with thyme rosti, wilted spinach & sticky balsamic	\$17.3
Kinkawooka black shelled mussels w-chorizo, coriander, red onion, baby capers, a tomato, saffron & white wine broth w-parmesan croutons	\$19.9
Prawn risotto w-semi dried tomato, asparagus, preserved lemon, Spanish onion, chili & garlic	\$20.9
Antipasto plate, w-chicken liver pate, sliced jammon serrano, bell peppers & caibatta w-olive oil	\$19.9

## **Pasta**

Lamb puttanesca with olives, capers, anchovies, tomato and pappardelle \$27.5

Linguine with fresh mussels, prawns, tomato, leek, chilli & saffron \$31.9

Spinach and ricotta ravioli w-semi dried tomato, onion, pine nuts, garlic cream & shaved parmesan \$25.5

## **Mains**

Caldeirada de peixe

Blue swimmer crab, prawns, mussels, Fish & squid in a light tomato & saffron broth \$38.9

Spiced Spencer Gulf king prawns & barramundi skewers  
w-cannellini beans, snow peas & asparagus \$38

Duck leg confit

w-roasted baby carrots, kale, caramelised apple, red wine shallots & quince jus \$34.9

Black Angus eye fillet

250gr w-spiced potato pear, broccolini, onion rings & merlot jus \$37.5

Baked chicken breast

Pocketed w-chorizo, fetta, tomato & thyme, served w-crisp rosemary potato, sautéed greens & mustard jus \$31.9

Atlantic salmon

Blackened salmon w-zucchini ribbons, tomato salsa, citrus aioli & toasted almonds \$33.9

Slow braised lamb shanks on garlic mash w-green beans & baby carrots 1 shank \$22.5/  
2 shanks \$31

Battered fish & chips w-mesculin lettuce salad & tartare sauce 1pce \$21.9/ 2pce \$27.9

## **SIDES**

Rocket, fennel & orange salad \$ 7.5 Steamed spring green vegetables \$ 7.50

Honey roasted root vegetables \$7.50 Fat cut chips w-aioli \$8.5

Garden salad \$8.9

## **Desserts**

Portuguese Pudim \$15.00

A traditional Portuguese pudding reminiscent of the French crème caramel, w- a hint of port and served with a caramel and macadamia ice-cream.

Chocolate marquise w-Irish cream & scorched almond ice cream \$15.00

Lavender & white chocolate mousse w-caramel popcorn & shortbread \$15.00

Pavlova, individual pav w-orange, strawberries, raspberry coulis, vanilla cream & honey combe \$15.5

Chefs selection cheese plate w-lavosh, dried fruit, quince & fresh apple \$22.5

Sorbet, one scoop each of lemon & blood orange sorbet \$8.5, with fruit \$11.5

Hand Made Chocolate Truffles \$2.50



## Light Lunch

Corn Fritters w-roast tomato, bacon, avocado & rocket 19.5

Roast peppers stuffed w-fragrant rice, beans, preserved lemon, spring onion, garlic & tomato served w-orange, rocket & fennel salad(vegan)16.5

Grilled beef burger on toasted focaccia, smoky bacon, egg, onion, lettuce, Swiss cheese & tomato jam & served w-chips 18.8

Salt & pepper squid w-leafy green salad & citrus aioli 22.9

Roasted vegetable salad w-walnuts, pepitas, feta & sesame dressing 17.5

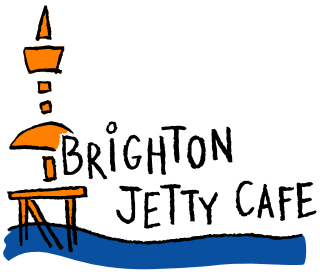
120g Angus fillet w-soft fried egg, beer battered chips, onion jam & sweet corn & tomato salad 24.5

Spiced chicken salad, baby spinach, crisp pear, roasted pepitas, spring onion, chicken breast, coriander & aioli and sticky merlot vinaigrette 18.5

Smoked salmon on sweet potato rosti, buttered silver beet & soft poached egg 21.5

Linguini w-Chorizo, leek, snow peas, cherry tomatoes, chili, garlic, cream & shaved parmesan 18.90, w-chicken 22.9

Seasoned Wedges w-sour cream & sweet chili dipping sauce 11



## Breakfast

Eggs Florentine: poached eggs (2), wilted spinach, smoked salmon topped with hollandaise on crusty bread

\$17.90

Eggs Benedict: 2 runny poached eggs, Virginia ham, hollandaise on warm crusty bread

\$15.90

Jetty Breakfast: toasted stone baked ciabatta w-free range poached eggs, baby spinach, avocado & tomato jam \$19.00

BETMC: Bacon, chorizo, slow roasted tomato, portabello mushrooms & eggs cooked your way (2) on grilled bread \$18.90

Rosti: Sweet potato, fetta & spring onion rosti w-grilled tomato, buttered silver beet, soft poached egg & sticky balsamic \$19.3

Bacon & Eggs: cooked to your liking

\$14.00

Omelette: cheese & tomato

\$14.50

Croissant: Have it your way with any of the following, ham-cheese-tomato

\$8.90

Toast \$5

Raisin Toast \$6.5

Extras

Baby spinach, mushrooms, avocado, bacon (1 rasher) \$2.50each

Extra egg \$2.00

Smoked salmon \$5.00