



LUNCH AND DINNER MENU

SNACKS

	M	N.M
½ Dozen Jim Wild Sydney Rock Oysters mignonette (6) *	32	35
Local marinated olives rosemary garlic (v) *	8	9
House made garlic bread bakehouse delight bread (4) (v)	10	11
Heirloom tomato & stracciatella bruschetta king prawns basil pesto grilled focaccia (2)	20	22
Trio of dips: hummus beetroot & goat's cheese taramasalata fried pita bread	18	20

STARTERS

	M	N.M
House made ricotta local honey focaccia bread (v) *	16	18
Stracciatella Nan's tomato relish house-made focaccia (v) *	20	22
Wild mushroom arancini aioli Parmesan (5) (v) *	16	18
Tempura zucchini flowers ricotta haloumi filling local honey (2) (v) *	16	18
Kingfish sashimi black vinegar sauce smoked mayo jalapeno *	22	24
Local fish ceviche caramelised Nam Jim avocado crispy wonton	22	24
Tempura local fish tacos jalapeno mayo Pico de Gallo (3)	24	26
Duck pancakes cucumber shallot hoi sin sauce (4)	20	22
Wagyu beef carpaccio rocket dressing Parmesan pinenuts *	20	22

Menu Available | Lunch – 11.30am til 3pm | Dinner 5pm til 8pm

Gluten Free or can be adjusted to be Gluten Free = * | Please advise all dietary requirements

Vegan or can be Adjusted to be Vegan = (vegan) | Kids meals are strictly for ages 3-12 year

10% Discount with ESG Members Card | M (member) | NM (Non-Member) 10% Sunday | 15% Pub Hol | Fully Licensed

ONLINE EXAMPLE MENU – seasonal variations apply

MAINS	M	N.M
Woodfired miso glazed eggplant puffed rice crispy shallots steamed rice (v) (vegan)*	26	28
Alfredo pasta Parmesan herb crumbs (v) *	28	28
Chicken Caesar salad croutons shaved Parmesan boiled egg Caesar dressing *	24	26
Tempura local flat head baby gem beer battered hot chips lemon tartare sauce *	28	32
Blue Swimmer crab pasta chilli garlic organic cherry tomato basil*	30	34
Pan-fried duck breast sesame sauce Asian slaw caramelised peanuts *	28	32
Slow cooked wagyu beef ragu pasta tomato butter Parmesan rosemary	28	32
Grilled lamb backstrap (m/r) garden tomatoes beetroot puree mint sauce *	30	34
Beer battered hot chips tomato sauce aioli	10	12
 FROM THE GRILL	 M	 N.M
Pan-fried barramundi fillet Chinese broccoli shitake mushroom soy ginger broth	30	34
Angus Rump Cap beef MBS 5+ (250g) crispy potatoes salad cream choice of sauce	36	40
<i>Sauces: Café de Paris Butter * Mushroom * Smokey BBQ * Teriyaki *</i>		
 DESSERT + CHEESE	 M	 N.M
Trio of homemade ice-cream ask our staff for this week's flavours *	14	16
Raspberry and blueberry Eton Mess lime raspberry sorbet *	14	16
Belgian chocolate ganache caramelized white chocolate raspberry *	14	16
Espresso Boy doughnut vanilla custard fresh berries	14	16
Sticky date pudding vanilla bean ice cream toffee sauce	14	16
Kids vanilla ice-cream sprinkles *	4	5
Cheese Plate for 2ppl: Two cheeses (below) house made lavosh house made fig jam:		
<i>Fromage Brie Truffle Cheddar Blue Goat</i>	22	25
 KIDS (3-12 years)	 M	 N.M
Margarita Pizza mozzarella cheese nap sauce	14	15
Crispy chicken beer battered hot chips tomato sauce *	14	15
Fresh pasta napolitana sauce parmesan (option: no sauce / with cheese) *	14	15
Greenwell Point Butcher sausage beer battered hot chips tomato sauce	14	15

ONLINE EXAMPLE MENU – seasonal variations apply

\$45 Two Course Menu Your choice of 1 x Starter + 1 x Main (order at counter)

\$55 Three Course Menu Your choice of 1 x Starter + 1 x Main + 1 x Dessert (order at counter)

STARTERS

House made ricotta | local honey | focaccia bread (v) *

Stracciatella | Nan's tomato relish | focaccia bread (v) *

Trio of dips: hummus | beetroot & goat's cheese | taramasalata | fried pita bread

Heirloom tomato & stracciatella bruschetta | king prawns | basil pesto | grilled focaccia (2)

Wild mushroom arancini | aioli | parmesan (5) (v) *

Tempura zucchini flowers | ricotta haloumi filling | local honey (2) (v) *

Kingfish sashimi | black vinegar sauce | smoked mayo | jalapeno *

Local fish ceviche | caramelised Nam Jim | avocado | crispy wonton

Tempura local fish tacos | jalapeno mayo | pico de gallo (3)

Duck pancakes | cucumber | shallot | hoi sin sauce (4)

Wagyu beef carpaccio | rocket dressing | Parmesan | pinenuts *

MAINS

Woodfired miso glazed eggplant | puffed rice | crispy shallots | steamed rice (v) (vegan)*

Alfredo pasta | parmesan | herb crumbs (v) *

Tempura local flat head | baby gem | beer battered hot chips | lemon | tartare sauce *

Pan-fried barramundi fillet | Chinese broccoli | shitake mushroom | soy ginger broth *

Chicken Caesar salad | croutons | shaved Parmesan | boiled egg | Caesar dressing *

Pan-fried duck breast salad | sesame sauce | Asian slaw | caramelised peanuts *

Slow cooked wagyu beef ragu pasta | tomato | butter | Parmesan | rosemary

Grilled lamb backstrap (m/r) | garden tomatoes | beetroot puree | mint sauce *

Angus rump cap beef (250g) | crispy potatoes | salad cream | choice of sauce

Café de Paris butter * | Mushroom Sauce * | Smokey BBQ Sauce | Teriyaki Sauce *

DESSERT

Trio of homemade ice cream | ask our friendly team for this week's flavours *

Espresso Boy doughnut | vanilla custard | fresh berries

Raspberry and blueberry Eton Mess | lime | raspberry sorbet *

Belgian chocolate ganache | caramelized white chocolate | raspberry *

Sticky date pudding | vanilla bean ice cream | toffee sauce

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