## Share Plates

Garlic Bread V	12
Add cheese +1 V	
Add cheese & bacon + 2	
Crumbed Calamari	23
with dill aioli, lemon & micro green salad	
	• • • • •
Pork Riblets GF	23
Marinated with green pepper sauce & lime	• • • • •
Sydney Rock Oysters	
Natural GF   Mornay   Kilpatrick GF	
Half Dozen	30
Dozen	60
	• • • • •
Peri Peri Chicken Skewers GF	23
with Greek yoghurt & lime	• • • • •
Barramundi Spring Rolls	22
with dill aioli & lemon	• • • • •
Lamb Kofta Skewers GFA	23
with hummus, marinated vegetables & grilled ciabatta	• • • • •
Arancini V	22
Beetroot, goat's cheese & chive arancini with shaved parmesan & garlic aioli	
Prawn Plate GF	36
500g Fresh Australian prawns with cocktail sauce & lemon	)°
Fritters GF VG	22
Charred corn, pumpkin & capsicum	22
fritters with vegan aioli & pickled vegetable salad	
Baked Fetta Parcels V	20
with confit tomato and hot honey & thyme syrup	
Onion Rings V	16
Beer battered onion rings with Dunes	10
burger sauce	
Bowl of Chips GF V	7 7
with your choice of sauce	11
With your onoise of dades	

### Paddock

Chicken Schnitzel	26
Crumbed chicken breast with chips, salad & your choice of sauce	
• • • • • • • • • • • • • • • • • • • •	• • • •
Chicken Parmigiana	29
Crumbed chicken breast topped with Napoletana sauce & mozzarella. Served with chips & salad	
• • • • • • • • • • • • • • • • • • • •	• • • •
250g Scotch Fillet GF	44
Grain-fed MSA-5 Scotch fillet served with chips, salad & your choice of sauce Add grilled prawns +8	
	• • • •
Chicken Ballotine GF	34
Mushroom & prosciutto chicken ballotine with herbed yoghurt & rocket salad	
Surf	
Crumbed Flathead	29
Panko crumbed Flathead with chips, salad, lemon & tartare	
Tabatas Massas	• • • •
Lobster Mornay	
with chips, salad & lemon Half	4.5
Full	45 8o
	00
Add grilled prawns +8	
Market Fish	MP
From ocean to plate, enjoy the freshest catch of the day! Served with chef's selection of sides. See board for details	ſ
Seafood Platter For Two	150
Half lobster mornay, calamari, fresh prawns, half dozen oysters (natural, mornay or kilpatrick), smoked rainbow Trout, Barramundi spring rolls, crumbed Flathead, chips, salad, tartare, cocktail sauce & lemon	
Soucea	2.5

Tomato GF | BBQ GF | Ranch GF | Gravy GF Mushroom GF | Peppercorn GF | Aioli GF Vegan Aioli GF VG | Dill Aioli GF | Chipotle Aioli GF

### Two Hands

All served with chips & your choice of

sauce	
Chicken Tacos	26
Toasted tortilla, grilled chicken, lettuce, pickled vegetables & chipotle aioli (2)	
Fish Tacos	26
Toasted tortilla, crumbed Flathead, lettuce, pickled vegetables & dill aioli (2)	
Classic Cheeseburger GFA	25
Char-grilled beef pattie, lettuce, tomato, cheddar, pickles & Dunes burger sauce Make it a double +8	
Buffalo Chicken Burger GFA	25
Buffalo dipped grilled chicken with creamy ranch slaw Make it a double +8	
Kale & Chickpea Burger VG GFA	24
with lettuce, tomato, Spanish onion & vegan aioli	
Garden Kurdish Grape Salad GF V VGA	
Kurdish Grape Salad GF V VGA	24
Rocket, preserved roasted grapes, semidried tomato, onion, sumac, fetta & pistachio praline	
Add grilled chicken, smoked Trout or prawns +8	
	• • •
Peri Peri Chicken Salad GF	28
House slaw dressed with honey & seeded mustard, grilled Peri Peri chicken, chipotle aioli & lime	
Pasta	
Smoked Trout Linguine	33
Cherrywood smoked linguine tossed with	

Smoked Trout Linguine	33
Cherrywood smoked linguine tossed with garlic & caper oil, smoked Rainbow Trout & green peas	
Linguine Nerano V	29
Extra virgin olive oil, garlic, fresh basil, black pepper & zucchini with pecorino	23

# Nippers

12 Years & Under

Kid's Fish & Chips	12
Crumbed Flathead with chips, salad & choice of sauce	
Kid's Schnitzel	12
Crumbed chicken breast with chips, salad & choice of sauce	
Kid's Schnitzel Burger	12
Chicken schnitzel burger with cheese & tomato sauce. Served with chips, salad & choice of sauce	
Ice Cream GF	7
Two scoops of vanilla ice cream GF with topping & sprinkles	
Café	
With Milk	5
Flat white, cappuccino, latte, chai latte, mocha or hot chocolate Make it a mug + 1.5	
Give It To Me Straight	4•5
Espresso or long black	
Teapot For One	5
English Breakfast, green, peppermint, chamomile or earl grey	
Piccolo Latte	4•5
Iced Latte	7•5
Fresh espresso & full/skim milk on ice (dine in only)	
Extras	

- Soy, oat or almond milk + 0.5
- Extra shot + 1
- Caramel, hazelnut or vanilla syrup + 0.5
- Takeaway cup + 0.5

While we offer gluten-friendly menu options, we are not a glutenfree kitchen. Cross-contamination can occur & our kitchen cannot guarantee that any item can be completely free of allergens. Patrons are encouraged (to their satisfaction) to consider this information in light of their requirements & needs.

(GF) Gluten Friendly | (GFA) GF Option Available (V) Vegetarian | (VG) Vegan | (VGA) VG Option Available 15% Public Holiday Surcharge Applies

# What's On

#### Wednesday

Rump steak 'Surf & Turf' with chips & salad \$25 Half Lobster Mornay with chips & salad \$35 Open from 4pm

#### Thursday

Local's Night. Three course menu for just \$49 per person. See our Facebook page for weekly menu. Bookings encouraged. Full menu also available. Open from 4pm

#### Friday

Happy Hour from 3pm - 5pm \$6 Schooners (selected beers) \$6 House wine (150mL pour)

Specials not available during School Holidays, on Public Holidays or during private events | Dine in only Drink Responsibly | T&Cs apply

# Weddings & Events

Looking for a venue for your next event?

Whether it's your nearest & dearest or something on a grander scale, we've got the space for you!

View all our wedding & event information here





# Let's Be Friends





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