



# FOOD MENU

LUNCH: 12-2:30PM

DINNER: 5.30-9PM

(GFO) = can be made gluten free (GF) = gluten free (V) = vegetarian option

**\*Please notify staff when ordering if you have any food allergies**

**BAR - FUNCTIONS - FOOD**

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## CHECK OUR BOARD FOR DAILY SPECIALS!

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### TAPAS

Garlic Bread (V) add tasty cheese for \$2 or vegan cheese for \$6	9
Bucket of Crispy Beer Batter Potato Chips add aioli for \$2	11
Bucket of Truffle Fries	16
Beer battered chips fried golden brown, truffle oil, parmesan cheese, parsley, aioli	
Pork Belly Bites (GF)	26
Crispy pork belly smothered in teriyaki sauce, spring onion, sesame seeds	
Tender Fish Tacos	28
Served with cabbage, aioli, mango puree, red onion, chilli, coriander	
Bucket of Peel & Eat Exmouth Prawns (GF)	30
Served with lemon wedges. Add aioli, sweet chilli or cocktail sauce for \$2	

### BURGERS & STEAK SANDWICH - served with chips

The Big Al	31
Two Black Angus beef patties, Swiss cheese, bacon, beetroot, sautéed onion, Sweet honey Texas BBQ sauce, aioli, tomato relish, onion rings	
Veggie Burger (V)	22
Beetroot, oatmeal, hemp & sesame seed patty, cheese (vegan available for \$2), lettuce, tomato, pickles, tomato relish, guacamole	
Waygu Beef Burger	26
Beef patty, Swiss cheese, lettuce, tomato, sautéed onion, pickles, aioli, tomato relish	

### FOR THE KIDS

Fish Fillets (GFO)	15
Served with chips or coleslaw	
Pasta (V)	11
Linguine with creamy Napolitana sauce and cheese	
Chicken Tenders	13
Panko crusted chicken tenders served with chips or coleslaw	

## FROM THE TURF

- Chicken and Chorizo Creamy Pesto Linguine** 31  
Linguine, chicken breast, Spanish chorizo, mushroom, red onion, rocket, cream, pesto, parmesan cheese
- 300gm Porterhouse (GF)** 45  
Served with broccolini and buttery garlic potato mash  
- choice of chimichurri, mushroom gravy or béarnaise sauce
- Reef & Beef (GF)** 53  
300gm porterhouse with a prawn skewer, béarnaise sauce, broccolini, garlic mash

## FROM THE SURF

- Mussels in Chilli Tomato Broth** 29  
Served with toasted bread
- Beer Battered Fish & Chips (GFO)** 27  
Served with coleslaw, lemon, tartare sauce
- Ningaloo Fish Curry (GF)** 35  
Goldband Snapper, mild yellow coconut curry, sugar snap peas, coriander, spring onion, chilli, jasmine rice. Please ask for extra chilli if you like it hot!!
- Prawn Linguini** 35  
Prawns, capers, grape tomatoes, greens, red onion, parsley, garlic, chilli flakes  
pan tossed in a buttery white wine sauce with linguine
- Local Catch (GF)** 38  
Goldband Snapper with herbed quinoa crust, broccolini, grape tomatoes, kalamata olives, baby carrots, dill cauliflower mash, drizzled with honey lemon sauce
- Crispy Calamari** 29  
Crispy fried calamari rings, mixed greens, cucumber, roasted capsicum, onion, coriander, mint, crispy rice noodles, lime, sweet chilli dressing

## SALADS

- Caesar Salad (GFO)** 21  
Cos lettuce, bacon, parmesan, soft-boiled egg & croutons. Anchovies optional.  
With chicken or prawns 27
- Vegan Quinoa Salad (GF) (V)** 23  
Rocket, Cos lettuce, grape tomatoes, kalamata olives, red onion, soya beans, cucumber, toasted pepita seeds, dried cranberries, vinaigrette & balsamic glaze  
Add goat's cheese 8

## SIDES & EXTRAS

- Beetroot, Egg, Aioli, Tartare, or Sweet Chili 2  
Rice, Bacon, Cheese, Guacamole, Sour Cream, Side Salad, Mash Potato  
Salad, Mash Potato 5  
Prawn skewer, Chicken or Goat's cheese 8  
Broccolini with parsley, lemon & parmesan cheese 12

## SOMETHING SWEET

- Chocolate Mud Cake (GF), Caramel Slice (GF), Raspberry Cheesecake,  
Citrus Tart (GF) 12  
Chocolate, Vanilla, Strawberry, Bubblegum Ice Cream 6