



MENU

SMALL PLATES

Marinated mixed olives. GF	\$8.5
Marinated octopus w/garlic, lemon, chili & herbs. GF	\$12.5
Sardines w/olive oil & charred lemon.	\$12.5
Natural oysters w/red wine shallot vinegar. GF Each	\$4.5

ENTRÉE SIZE

Smoked salmon fritters. House made w/smoked salmon, potato, cheese, Panko crumb & garlic aioli. D	\$18.0
Calamari salad. Pan-seared calamari, tomato, baby capers, Spanish onion, toasted pine nuts, croutons & fresh herbs. D	\$23.5
Fritto Misto. Lightly fried calamari, white bait & school prawns w/chili aioli. D	\$23.5

MAIN SIZE

Fish and chips. Flathead fillets deep fried in a light beer batter w/chips & chilli plum sauce.	\$32.5
Queensland prawn cutlets & chips. Deep fried in a light beer batter w/tartare sauce.	\$31.5

Doyles Beach burger. \$24.0
Angus beef w/cheddar cheese, pickles, butter lettuce, tomato, chutney & chips.

Garden burger. \$24.0
House-made vegetable w/pickles, tomato, butter lettuce, garlic aioli & chips. D (contains nuts)

Premium Riverine Sirloin Steak \$39.5
250g Marble score 2+ grilled to your liking w/chips, salad & a peppercorn sauce.

Prawn Pasta. \$32.0
Spaghettoni pasta, prawns, garlic, lemon, butter, chilli & fresh herbs. D

SHARING PLATTERS

Antipasto Selection. \$39.5
Cured meats, white anchovies, buffalo mozzarella, roasted capsicum, marinated artichoke, marinated octopus & olives. D

Seafood Platter. \$82.5
Grilled whole prawns, grilled scallops w/caramelized chilli salsa, lightly fried calamari tentacles, natural oysters & smoked salmon.

SALADS/SIDES/KIDS

Rocket, pear, walnut & parmesan salad. D N \$13.0
Broccolini, sugar snap peas, herb oil. GF \$13.0
Sweet potato wedges w/chilli aioli \$14.0
Bowl of chips. \$8.5
Kids fried fish & chips or chicken tenders & chips \$12.5

FOR AFTERS

White chocolate & raspberry brulee w/vanilla bean gelato. GF \$15.0

Mango Panna Cotta w/summer fruits & mango gelato. GF \$15.0

Trio of gelato. Mango, vanilla bean & chocolate. GF \$15.0

Tipsy strawberries. Liqueur marinated strawberries w/vanilla bean gelato & whipped cream. GF \$15.0

COCKTAILS

BELLINI

Prosecco with fresh fruit puree. \$15.0

Peach, Mango or Passionfruit

Aperol Spritz

Aperol, Prosecco, soda, ice. \$17.0

Apple Cinnamon Pie

Bulleit bourbon, Fireball cinnamon whisky, lemon juice, apple syrup . \$21.0

Mimosa

Cointreau, Pol Roger Champagne & OJ. \$20.0

Passion Star

Vanilla Vodka, passionfruit, simple syrup, champagne. \$20.0

Salted Caramel Toblerone

Baileys, Kahlua, Bacardi, Butterscotch Schnapps, chocolate sauce & a pinch of salt. \$20.0

Mint To Be Melon

Roku Gin, Midori, lemon & lime juice, simple syrup & mint. \$20.0

Moscow Mule

Grey Goose Vodka, ginger beer & fresh lime w/ice. \$20.0

Negroni

Gin, Campari, Martini Rosso & Ice. \$20.0

MOCKTAILS

Mango Fizz

Mango puree, fresh mint, crushed ice & dry ginger ale. \$12.0

Strawberry & Passionfruit Frozen Margarita

\$12.0

GF = Gluten Free N = Contains Nuts D = Contains Dairy

Advise of dietary requirements prior to ordering.
A 10% weekend & public holiday surcharge applies.
Credit card Payments incur a 1.1% processing fee.
Contactless payment is preferred.